

# *Favorite Recipes*



**UNITED METHODIST CHURCH**

**MT. PLEASANT, IOWA**

**1973**



## PURPOSE OF UNITED METHODIST WOMEN

The organized unit of United Methodist Women shall be a community of women whose Purpose is to know God and to experience freedom as whole persons through Jesus Christ; to develop a creative, supportive fellowship; and to expand concepts of mission through participation in the global ministries of the church.

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Christians understand that "Man does not live by bread alone." (Deut. 8:3) But there is also truth in the English saying, "Bread is the staff of life." Jesus taught his disciples to pray, "Give us this day our daily bread." (Matt. 6:2) Our United Methodist Women provide meaningful ministry in sharing these ideas and recipes. We are thrilled with the new discoveries in infinite space, but I dare say we can appreciate this from Brillat-Savarin, "The discovery of a new dish does more for human happiness than the discovery of a new star." I would remind us that:

We may live without friends;  
We may live without books;  
But civilized man cannot  
Live without cooks. (Buliver-Lytton)

Sincerely,

Carl E. Wilson, Pastor

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To all those who have graciously contributed recipes, our many thanks.

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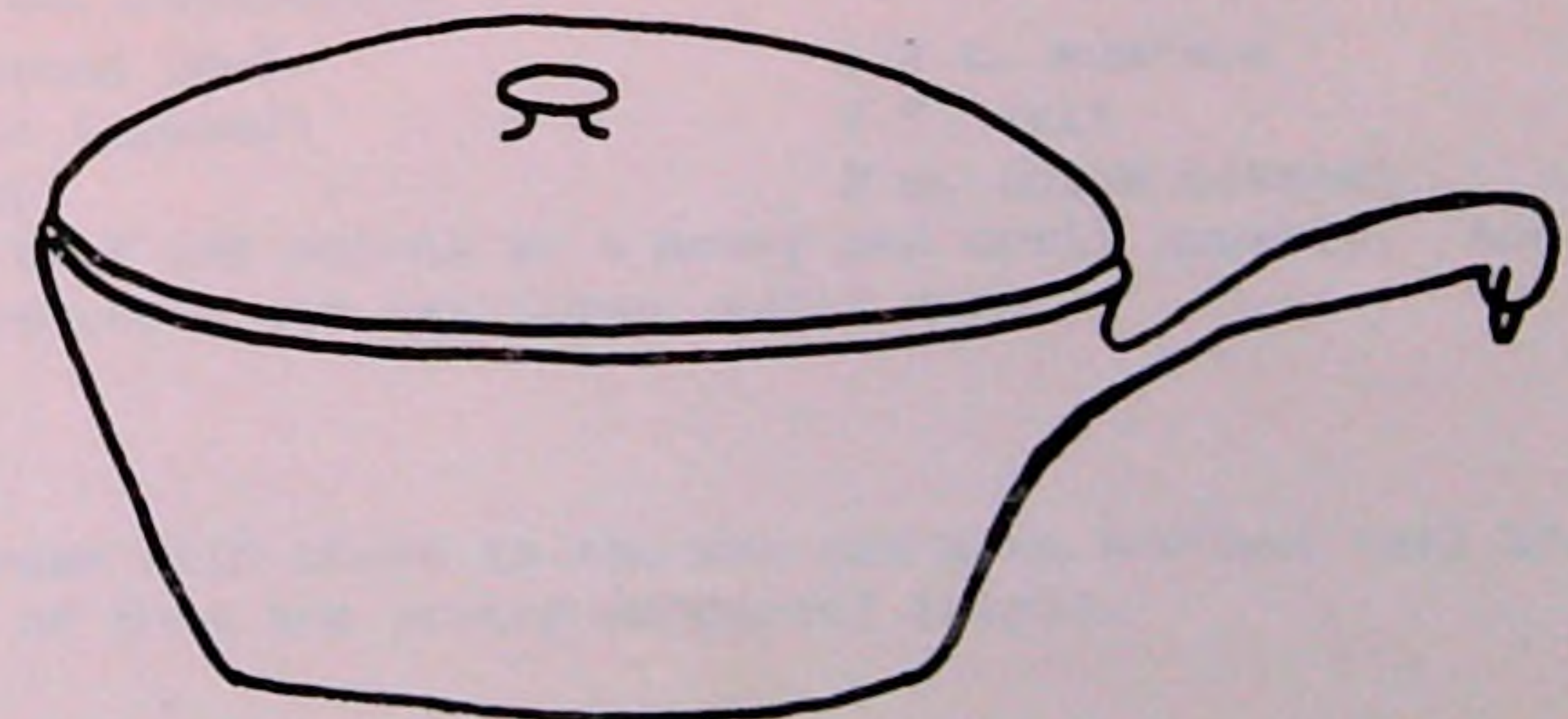
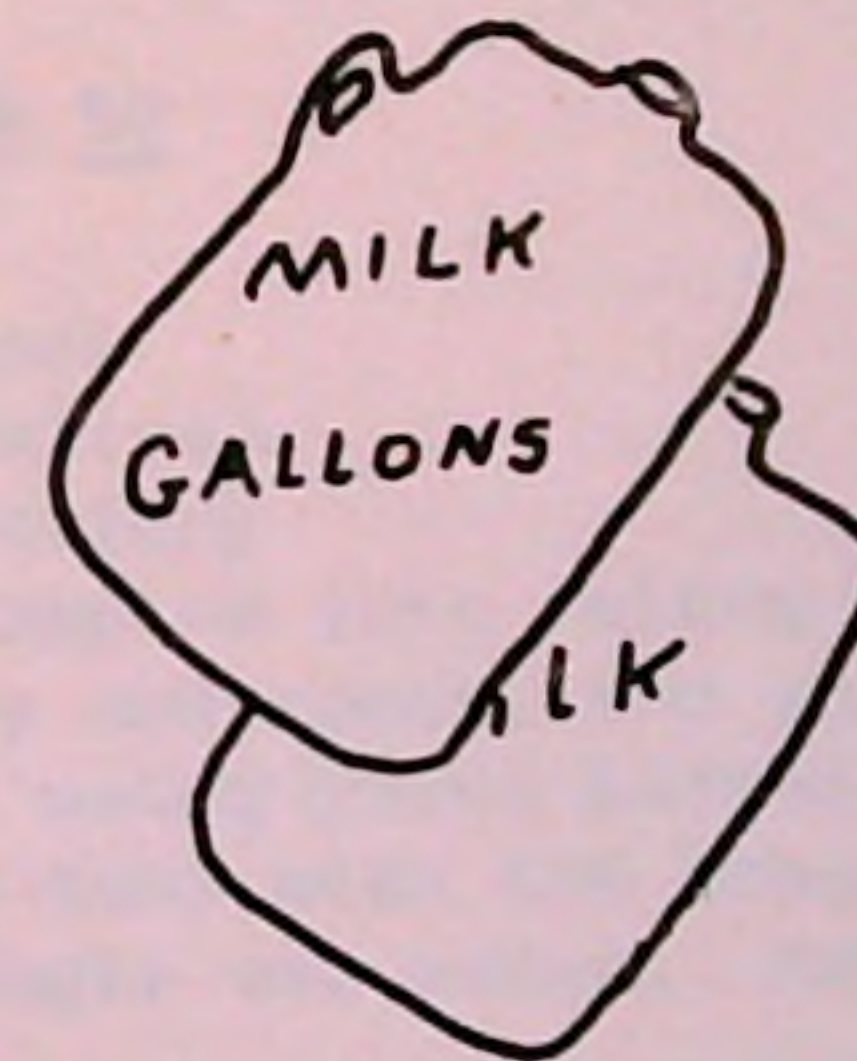
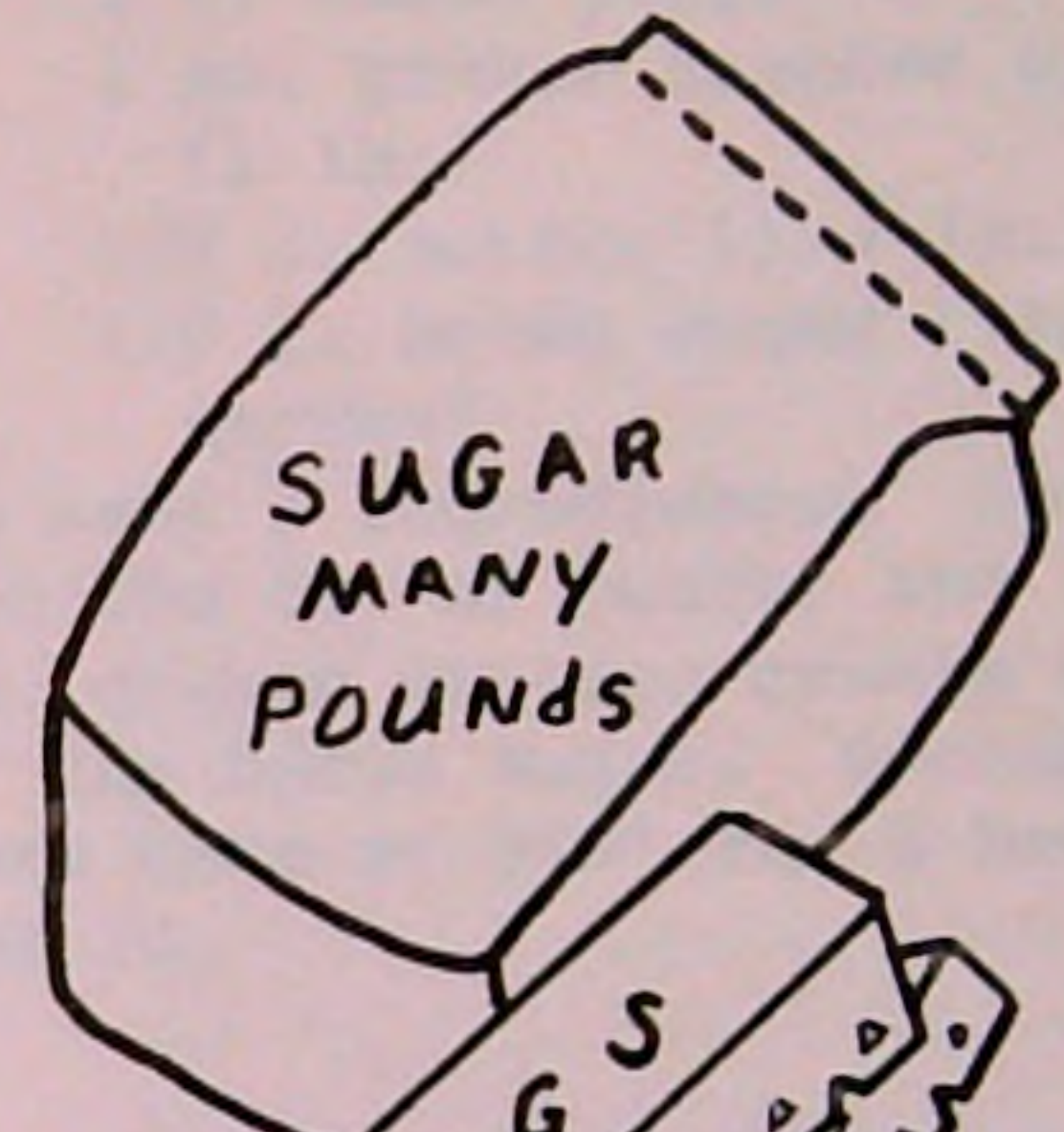
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# QUANTITY





## QUANTITY

APPLE CRISP

6 qts. apples (6 to 8 lbs. -- peeled and sliced)	1 c. butter
2 c. brown sugar (firmly packed)	1 c. lemon juice
1 T. cinnamon	1 qt. graham cracker crumbs (1 lb.)
2 tsp. nutmeg	1/2 c. butter (1/4 lb. softened)
1 tsp. ginger	1/2 c. brown sugar (firmly packed)
1 tsp. salt	

Mix the sliced apples with the next 5 ingredients. Spread in a 12x18x 2 1/2 inch pan. Dot with the cup of butter and sprinkle on the cup of lemon juice. Mix the graham cracker crumbs with the half cup of butter and the half cup brown sugar. Sprinkle over the apples. Cover with foil and bake at 350° for 1 hour or until the apples are tender. Serves 24.

APPLE SALAD FOR 50

10 lbs. apples	1/3 c. sugar
1 1/2 lbs. grapes	1 pt. dressing
2 pkgs. marshmallows	Salt
1 large bunch celery	

Dice the apples into salted water to keep from discoloring. Dice the celery and remove the seeds from the grapes if using that type. If using large marshmallows, cut into quarters. Drain the apples and toss with the other ingredients and salad dressing, to which the sugar was added. Makes about 1 c. per serving.

OLD THRESHERS BEEFBURGER •

Church recipe

10 lbs. ground beef	1/2 c. mustard
2 c. onions (ground)	2 T. salt
2 c. catsup	2 c. quick oatmeal

Stir beef and onions in a heavy pan until crumbly. Add the other ingredients and let simmer until done.

A person with charm is one who can make another feel that both of them are pretty wonderful people.



**BISCUIT MIX**

8 c. enriched all purpose flour (sifted)	1/4 c. baking powder
1 c. instant nonfat dry milk crystals	4 tsp. salt
	1 1/3 c. fat (a kind that needs no refrigeration)

To Use Biscuit Mix:

**Biscuits:** To 3 c. mix (lightly measured) add  $2/3$  to  $3/4$  c. water - enough to make a soft dough. Turn dough onto a lightly floured board or pastry cloth and knead about 10 folds. Pat or roll out to the desired thickness and cut with a floured cutter. Place on a greased baking sheet in a hot oven ( $450^{\circ}$ ) until brown on the top (12 to 15 minutes). Serve while very hot.

Shortcake: To 3 c. mix add 3 T. sugar. Cut in 3 T. fat and add water as for biscuits. Roll 1/2 inch thick and brush with fat. Cut and stack the pieces in two layers. Bake in a hot oven (425°) until a golden brown.

### BREAD DRESSING\*

6 qts. cubed bread	1 c. celery (diced)
1 c. fat (chicken or otherwise)	1 1/2 T. poultry seasoning
2 T. salt	Broth
1 c. onions (chopped)	

Sauté the onions and celery in fat until tender. Mix lightly with bread and seasoning. Add broth to moisten. (Bouillon may be used as part.) Bake in a 17 x 11 1/2 inch pan at 350° for 45 minutes to 1 hour. Makes 24 servings.

### BROWNIES (Economical)

4 c. sugar	4 tsp. salt
2 c. shortening (melted)	4 tsp. vanilla
8 eggs	1 1/2 c. milk
3/4 c. cocoa	4 c. flour
2 tsp. baking powder	4 c. nuts (may omit)

Continued on next page.

## BROWNIES (Continued).

Mix all together and bake at 350° in 4 (8x8x2 inch) pans until it springs back when touched. Ice with the following:

1/2 c. cocoa	1 c. sugar
1/4 lb. margarine	1/2 c. milk

Boil all together 5 minutes. Add the powdered sugar to thicken and vanilla. Will also fill 2 (17 x 11 1/2 inch) pans. Serves 48.

### CABBAGE DRESSING•

6 c. white vinegar	1/4 c. celery seed
2 c. water	1/4 c. mustard seed
7 1/2 c. sugar	

Heat the vinegar, water and sugar until the sugar is dissolved. Add celery and mustard seed. Cool.

To use: Sprinkle cabbage with salt and let stand 1/2 hour. Squeeze out the liquid. Cover cabbage with the dressing and let stand 24 hours. Shredded carrots and peppers add eye appeal. Keeps indefinitely.

CABBAGE SALAD DRESSING\* (24 Hour)

4 T. unflavored gelatin	4 tsp. celery seed
1 c. cold water	4 tsp. salt
5 c. sugar	1 tsp. pepper
4 c. vinegar	4 c. salad oil

Dissolve the gelatin in cold water. Heat the vinegar, sugar and seasonings. Add. Then add salad oil and mix well. Makes about 3 qt.

Pour over the cut cabbage and let stand 24 hours. Will keep indefinitely. Use enough dressing to moisten the cabbage.

## CHERRY PINEAPPLE CRUNCH

1 (No. 10) can red cherries	16 c. flour
1 (No. 10) can crushed pineapple	2 2/3 T. baking soda
4 1/2 c. sugar	8 c. quick oatmeal
1 1/2 c. cornstarch	8 c. Wheaties
1 1/2 T. salt	8 c. brown sugar
2 2/3 T. red coloring	6 c. butter (melted)

Continued on next page.



## CHERRY PINEAPPLE CRUNCH (Continued).

Drain the fruit. To the juice add red coloring. Heat and add sugar, cornstarch and salt. Cook until thick and clear. Add fruit. Mix the rest of the ingredients until crumbly. Put half the mixture in 2 (17x25 inch) pans. Add fruit mixture and top with remaining crumb mixture. Bake at 350° for 35 to 40 minutes. Serves 96.

## CHICKEN CASSEROLE

6 c. chicken or turkey (diced)	3 c. Miracle Whip salad dressing
4 c. celery (diced)	4 c. crackers (crushed fine ---
2 cans cream of chicken soup	1 lb. crackers yields 6 1/2 c.)
2 (soup) cans chicken broth	4 c. potato chips (crushed ---
1/4 c. onion (chopped -- may omit)	1 (10 oz.) bag)
8 eggs (hard boiled - chopped)	

Mix all together in a large pan. Press into a 17x 11 1/2 inch pan and bake at 350° for 1 hour. Serves 24.

## ESCALLOPED CHICKEN\* (Old Threshers)

3 qts. bread cubes (1/2 inch)	1 1/2 tsp. salt
1/2 c. broth	1 tsp. pepper
1 1/2 c. chicken fat	3 qt. chicken (cooked -- diced)
1 T. sage	

Arrange the diced chicken in a 17x11 1/2 inch pan. Cover with dressing made by lightly mixing the first 6 ingredients.

Make gravy, using 1/2 c. flour, 1/2 c. fat and 1 qt. fat free broth. Pour evenly over the dressing and chicken. Bake at 350° for 45 minutes. Makes 24 servings.

## CREAMED CHICKEN FOR 50\*

3 medium sized hens	1/2 c. chicken fat
Chicken broth	1 1/2 T. salt
1 to 1 1/2 gal. milk	2 1/2 c. flour

Cut the chicken into small pieces. Melt the fat and blend in flour. Add chicken broth and milk. The amount of milk depends on the chicken broth, but add so that the total amount of liquid is 1 1/2 gal. Stir vigorously to prevent scorching. Cook until thickened. Season and pour over the chicken so that if you do not need all of the gravy, it will not be too thin. Keep hot, not warm, and do not cover. This serves 1/2 c. servings to 50 on buns.

Church

## CHICKEN AND NOODLES\*

3 qt. chicken (cooked - diced)	2 qt. chicken gravy
1 1/2 lb. noodles (cooked)	

Arrange the diced chicken in a greased 17x11 1/2 inch pan. Cover with cooked noodles. Pour gravy over and top with buttered crumbs. Bake at 350° for 45 minutes. Serves 24.

## DRY COCOA MIX

Beverly Garrels

1 (8 qt.) box dry milk	1 (2 lb.) can Nestles Quick or
1 c. powdered sugar	Hersheys Cocoa Mix
1 (11 oz.) jar coffee creamer	(Use 1 lb. only for lighter mix)

Mix the above in a large container. (Coffee creamer may be omitted to make it more economical.)

Store in container. May freeze part of it for freshness. Use 2 or 3 heaping tsp. to 1 c. of hot water.

## ESCALLOPED CORN (Serves 80)

Lola Enness

2 gal cream style corn or 24 c.	Small Recipe:
12 eggs	2 c. corn
12 c. milk	1 egg
12 c. cracker crumbs	1 c. milk
	1 c. cracker crumbs

Mix all ingredients together and bake in a casserole or flat pan about 1 hour at 350°.

## BASIC COOKIE MIX (27 c.)

8 c. flour	6 c. brown sugar (packed)
4 tsp. salt	3 c. vegetable shortening
2 tsp. baking powder	8 c. quick rolled oats
2 tsp. soda	(shaken down)
1 c. dry milk	

Sift flour, salt, baking powder and soda. Stir in dry milk and brown sugar. If sugar is lumpy, sift and rub through a coarse sieve. Cut or rub in the shortening. Stir in oats. Divide in 3 c. quantities and store in quart size plastic bags.

The following suggestions may be added to each package of mix:

Continued on next page:



## BASIC COOKIE MIX (Continued).

I  
1/2 (6 oz.) pkg. butterscotch chips 1/4 c. coconut

II  
1/2 (6 oz.) pkg chocolate chips 1/4 c. walnuts

III  
1/3 c. dates (chopped fine) 1/3 c. pecans

IV  
1/2 (6 oz.) pkg. lemon bits 1/4 c. coconut

V  
1/3 c. raisins 1/4 c. walnuts

## COOKIES:

3 c. mix or 1 pkg. 1/4 c. water  
1 egg (beaten) 1/2 tsp. vanilla

Add water and vanilla to the beaten egg. Add mix and stir. Drop by tsp. onto greased cookie sheet and bake at 350° for about 12 to 15 minutes. Makes about 30 cookies.

## OATMEAL COOKIE MIX

2 c. white sugar 2 tsp. soda  
2 c. brown sugar 1 tsp. baking powder  
3 c. flour (sifted) 2 c. shortening  
2 tsp. salt 6 c. rolled oats

Put dry ingredients through a coarse sieve; cut in shortening with pie blender. Add rolled oats and mix well. Store in 1 pt. quantities in a plastic bag in cool place. (Press in cup when measuring.)

For 2 dozen tray of cookies:

1 pt. mix 1 tsp. vanilla  
1 egg Nuts -- Coconut

Drop by spoonfuls onto lightly greased cookie sheet and bake at 375° for 8 minutes.

What we really need is a computer that can figure out all the things in life that don't add up!

## SOFT VANILLA COOKIE MIX

4 c. sugar 10 1/4 c. flour  
2 1/2 c. vegetable shortening 4 tsp. soda  
1 c. dry milk 2 1/2 T. baking powder  
Mix all the ingredients and store in 3 c. amounts in plastic bags. Makes 6 bags.

## COOKIES:

1 pkg. mix (3 c.) 1/3 c. water  
1 egg 1/2 c. raisins or nuts or  
1/2 tsp. vanilla 1/2 c. dates (chopped)

Mix and drop by large tsp. onto greased cookie sheet. Bake at 375° until cookie top springs back when touched with finger tips.

## COTTAGE CHEESE SALAD FOR 48 or 50

Church recipe

8 pkgs. lime Jello Scant 1/2 c. horseradish  
8 c. water 1 qt. salad dressing  
8 c. cottage cheese 4 c. celery (diced)  
8 c. crushed pineapple

Combine all ingredients and chill. Pour into 2 (17 x 11 1/2 inch) pans, each serving 24.

## CRANBERRY SALAD FOR 24

Church recipe

4 pkgs. Jello (2 cherry -- 4 to 5 c. celery  
2 orange) 2 oranges (ground)  
4 c. water (2 hot -- 2 cold) 2 or 3 diced apples (optional)  
2 lbs. cranberries  
4 c. sugar

Dissolve the Jello in hot water, add cold. Grind the oranges and cranberries. Add sugar and boil 2 minutes. Add to the Jello mixture. Cool and add celery. Use a 17 x 11 1/2 x 2 inch pan for 24 squares.

Life is like playing a violin solo in public and learning the instrument as one goes along.



### CRANBERRY RASPBERRY SALAD

3 lbs. raspberry gelatin	1 gal. whole cranberry sauce
5 lbs. frozen red raspberries	1 c. lemon juice
1 gal. boiling water	

Thaw and drain the raspberries, reserving the syrup. Dissolve gelatin in boiling water. Add cranberry sauce and beat with a rotary beater until dissolved. Stir in lemon juice and raspberry syrup. Chill until partially thickened. Fold in raspberries and pour into 2 (12x20x2 inch) pans. Serves 100.

FRUIT SALAD WITHOUT JELLO FOR 400

Church recipe

1 case mandarin oranges (24 cans)	1 case peach halves (6 gal.)
1 case pineapple tidbits (6 gal.)	1 case pear halves (6 gal.)
9 (10 1/2 oz.) pkgs. miniature marshmallows	8 (14 oz.) pkgs. shredded coconut

Mixed the day before with dressing and whipped canned milk.

SALAD DRESSING RECIPE USED:

1 c. sugar	1 tsp. mustard
2 T. flour	1/4 c. vinegar
1/2 tsp. salt	1/4 c. lemon juice
2 eggs	

Multiply about 10 times for use with above quantity.

FROZEN DESSERT - (STRAWBERRY)

Effie Poulter

5 c. powdered sugar  
1 lb. butter or margarine  
4 1/2 c. whipping cream  
Cookie crumbs (macaroons are especially good)

10 eggs  
8 1/2 c. strawberries (frozen — thawed)  
2 1/2 c. nuts (chopped)

Cream butter and powdered sugar well. Beat eggs slightly and blend with creamed mixture. Add strawberries and nuts to above mixture. Line pan with cookie crumbs. Whip cream and fold into above mixture. Chill in the refrigerator. Pour over crumbs and top with crumbs. Freeze at least 24 hours. Serves at least 50.

Reputation is a bubble that bursts if you try to blow it up yourself!

### FRUITED CREAM CHEESE DESSERT\*

30 graham crackers  
1 stick margarine  
3 (2 1/2 oz.) pkgs. Dream Whip  
1 c. powdered sugar

2 (8 oz.) pkgs. cream cheese  
2 cans prepared pie filling  
(any variety)

Roll graham crackers very fine. Melt margarine and pour over the crumbs. Mix. Press into the bottom of a 17 x 11 1/2 inch pan, reserving 1/2 c. crumb mixture for the top. Whip the Dream Whip and add powdered sugar and cream cheese. Blend well.

Pour over graham cracker mix in the pan and top with fruit pie mix. Cherry or blueberry are especially good.

Sprinkle crumbs over all and refrigerate. May be made 2 days ahead or also may be frozen. Serves 24.

### GREEN BEAN CASSEROLE

1 1/2 gal. green beans (drained)      1/2 a large pkg. of potato  
1 can French fried onion rings      chips  
3 cans cream of mushroom soup  
(undiluted)

Mix beans and mushroom soup. Spread in a 17 1/2 x 11 inch pan. Sprinkle the onion rings and potato chips over the top. Bake at 325° to 350° until bubbly. Serves 24.

HAM LOAF\* (Serves 32 to 40)

Church recipe

4 lbs. cured ham (ground)      1 lb. or 1 1/4 qt. bread crumbs  
4 lbs. fresh pork (ground)      1 1/3 c. milk  
1 1/2 c. eggs (beaten)

Beat eggs, add milk, soak crumbs in this, then mix with the meat. Shape into 3 or 4 long loaves. Bake 1 1/2 hour at 325°. Or make 32 individual loaves of 1 c. each, bake 1 hour at 325°. Glaze loaves last 1/2 hour.

GLAZE:

1 1/2 lb. brown sugar  
1 c. vinegar  
Boil 1 minute.

If you hold your nose to the grindstone, you will see nothing but grindstone.



COOKED MAPLE SYRUP\*

4 c. white sugar                      4 c. water  
 4 c. brown sugar                    Maple flavoring  
 Boil for 10 minutes after it comes to a good boil. Add the  
 maple flavoring to taste. Makes 1/2 gallon.

UNCOOKED MAPLE SYRUP:

7 lbs. granulated sugar                      Maple flavoring to taste  
 1/2 gal. water  
 Stir until dissolved. This will not crystalize. Makes 3 pts.

MARINATED GARDEN SALAD

Edith Lampe

1 1/3 c. vinegar                      8 oz. onions (sliced paper  
    thin)  
 2/3 c. salad oil                      8 oz. green peppers (sliced  
    thin)  
 4 tsp. sugar                          2 oz. canned red peppers  
    (diced - drained)  
 1/2 tsp. marjoram (ground)                      10 oz. spinach (2 inch pieces)  
    1/2 tsp. thyme (ground)  
    1/2 tsp. paprika  
 Approximately 2 heads cauliflower flowerettes (1/2 to 3/4 inch  
 pieces)

Combine vinegar, salad oil, sugar, marjoram, thyme and paprika.  
 Beat with wire whip until well blended. Combine the cauliflower,  
 onions, green peppers and red peppers. Add vinegar and oil mix-  
 ture. Chill 2 to 3 hours.

Just before dishing up toss in the spinach. Serves 24.

OLD THRESHER'S MEAT LOAF\*

10 lbs. ground beef                      1/2 to 1 c. onion (chopped)  
 10 eggs (beaten slightly)                      2 T. salt  
 3 c. catsup                              1 tsp. pepper  
 5 c. quick cooking oatmeal                      2 to 4 c. milk

GLAZE:

1 (No. 10) can catsup                      (Small recipe:)  
 3 lbs. brown sugar                      1 c. catsup  
 1 c. prepared mustard                      1 c. brown sugar  
    1 T. prepared mustard

Shape loaves in a 17x11 1/2 inch pan. This makes more than  
 enough for 1 pan. Bake until almost done. Drain fat and liquid or  
 siphon off with baster and glaze. Return to the oven for 1/2 hour.  
 First Glaze recipe will do about 10 pans. Use the small recipe for  
 1 meat loaf recipe.

IDEAL MINCE MEAT

3 lbs. lean ground beef; 1 lb.  
     ground suet or 4 lbs. hamburger  
 10 lbs. apples (chopped)  
 3 lbs. seedless raisins  
 4 c. white sugar  
 2 c. brown sugar  
 2 c. corn syrup  
 1 glass blackberry or raspberry  
     jelly  
 1 pt. vinegar  
 1 can red cherries (pitted)  
 Juice of 3 lemons  
 Juice of 3 oranges  
 1 c. citron peel (sliced --  
     optional)  
 2 tsp. cinnamon  
 1 T. cloves  
 1/4 tsp. ginger  
 1 tsp. nutmeg  
 Salt to taste

Cook the ground meat in a small amount of water until tender.  
 Add the remaining ingredients and cook in a large kettle 1 hour  
 very slowly. This may be kept in an earthen crock or may be  
 canned. Makes about 9 qts.

MORE-MORE

1 lb. medium noodles  
 4 to 6 qts. boiling water  
 2 tsp. salt  
 1 c. onion (chopped)  
 2 T. butter  
 4 lbs. ground chuck  
 2 1/2 tsp. salt  
 Pepper  
 1 tsp. chili powder  
 6 (8 oz.) cans tomato sauce  
 1 can whole kernel corn  
     (drained)  
 1 lb. Cheddar cheese (grated)

Boil the noodles in water and salt. Drain. Saute' onion in  
 butter. Add ground chuck, salt, pepper and chili powder. Cook  
 until the meat changes color. Add tomato sauce and corn. Mix  
 with noodles and pour into baking pans. Spread                      grated cheese  
 on top and bake at 350° for 1 hour. Serves 30.

EVER READY BRAN MUFFINS

4 c. Kellogg's All Bran  
 2 c. Nabisco 100% Bran  
 2 c. boiling water  
 1 qt. buttermilk  
 3 c. sugar  
 1 c. shortening  
 4 eggs  
 5 c. all purpose flour  
 5 tsp. soda  
 1 tsp. salt

Pour the water over cereal. Add buttermilk. Cream shortening  
 and sugar. Beat in eggs 1 at a time. Add this mixture to cooled  
 cereal mixture. Sift flour. Measure and sift again with soda and  
 salt. Stir into creamed mixture only to dampen. Do not over mix.  
 Store in the refrigerator in a 3 lb. shortening can. This recipe  
 makes 2 1/2 cans full.

Continued on next page.



## EVER READY BRAN MUFFINS (Continued).

When you want muffins at a moment's notice, spoon the batter into well greased muffin pans about 2/3 full. Bake at 375° for 15 to 20 minutes. Batter will keep refrigerated at least 3 weeks. The last pan full will be as good as the first. Yields 6 dozen muffins.

ORANGE SAUCE FOR BEETS

Florence Almond

1 (No. 10) can beets (sliced)	Water to dissolve cornstarch
1 qt. beet juice	2 T. butter <u>or</u> margarine
1/2 tsp. ground cloves	3/4 c. orange juice
1/3 c. sugar	1/2 c. Realemon juice
1 tsp. salt	Red coloring (if necessary)
2/3 c. cornstarch	

Bring beet juice and cloves to a boil. Mix the sugar, salt and cornstarch. Add enough water to moisten. Add to beet juice and cook until thickened. Remove from fire and add remaining ingredients. Pour over beets and heat carefully to avoid loss of color. Serves approximately 25.

OYSTER STEW

7 qts. milk	Salt
2 1/2 qts. oysters	Pepper
About 1/2 lb. butter	

Heat milk in a double boiler. Heat slowly in a heavy pan the butter, salt, pepper and oysters until the oysters curl on the edges. Add to the milk. Serves 12 to 15. Yields 38 c.

PINEAPPLE-RAISIN GINGERBREAD

1 c. raisins <u>and</u> about 1 c. water	3 c. molasses
8 T. butter	2 c. shortening (melted)
2 c. brown sugar	2 tsp. salt
6 (No. 2) cans crushed pineapple (drained)	8 c. flour
4 eggs	4 tsp. soda
2 c. sugar	2 tsp. ginger
	4 c. hot water

Continued on next page.

## PINEAPPLE RAISIN GINGERBREAD (Continued).

Boil the raisins in the cup of water. Drain. Melt the butter. Add brown sugar, pineapple and raisins. Divide evenly into 3 greased 10x15 1/2 inch pans. Let stand.

For gingerbread: beat eggs well. Add salt and cooled shortening, then sugar and molasses. Mix well and add flour and ginger. Mix and add water with soda dissolved in it. Stir well and pour over fruit in the pans. Bake at 350° for 35 to 40 minutes or until done.

SCALLOPED POTATOES FOR 65 PEOPLE

Mrs. V. D. Eckles

## WHITE SAUCE:

3/4 c. butter	1 T. salt
1/2 c. flour	1/3 c. prepared mustard
1 qt. milk	1/3 lb. Velveeta cheese

Blend butter with flour. Add other ingredients and cook together until the mixture boils and thickens.

Boil 20 lbs. potatoes. Peel and dice into 3 large baking pans. Make 4 recipes of the white sauce and pour over the potatoes. Top with buttered crumbs and bake at 350° for 1/2 hour.

SCALLOPED POTATOES WITH SMOKED BEEF

20 lbs. potatoes	3 c. Velveeta cheese
15 oz. smoked sliced beef	2 1/2 tsp. salt
1 c. onion (minced)	Buttered crumbs

## WHITE SAUCE:

2 c. butter <u>or</u> margarine	4 qts. milk
1 1/2 c. flour	1 1/4 tsp. pepper

Make white sauce using shortening melted. Add flour and milk gradually, then add cheese until melted. Use a double boiler or stir and watch closely.

Boil the potatoes, peel and dice. Put alternate layers of potatoes, beef and white sauce. End with white sauce and the buttered crumbs. Bake at 350° for 3/4 hour. Serves 24 or more, depending on whether or not this is served as a one dish meal.

Don't hide today's sun behind tomorrow's cloud.



POTATO SALAD (50 - 1/2 c. servings)

1 1/2 gal. potatoes cooked and diced (12-15 lbs. raw)	1 c. onion (chopped)
3 T. salt	2 c. oil dressing
1/2 tsp. pepper	2 c. salad dressing (cooked)
1 qt. eggs (hard cooked -- diced -- about 12 eggs)	1 c. olives (pitted - sliced -- optional)

Combine all the ingredients. Home made oil and salad dressing is recommended. Potatoes absorb the dressing better if still warm when mixing. \*Homemade oil and salad dressings are recommended.

QUANTITY POTATO SALAD

30 lbs. potatoes	26 eggs (hard cooked)
12 c. celery (diced)	3/4 c. salt
4 c. onion (chopped)	2 qt. salad dressing

Boil and dice the potatoes. Mix with celery, onion, chopped eggs and salad dressing in which the salt was blended. Egg yellow food coloring may be added to the salad dressing to make a more colorful salad. About 4 lbs. raw potatoes = 3 lbs. diced cooked potatoes = 2 qts. diced potatoes.

PORCUPINE MEAT BALLS

4 c. rice (raw)	1/2 c. butter
9 lbs. ground beef	4 c. onions (sliced)
2 1/2 T. salt	4 c. green peppers (sliced)
1 tsp. pepper	18 c. tomato juice
1/2 tsp. nutmeg	

Mix the rice, meat, salt, pepper and nutmeg. Form into balls. Should make 50. Melt butter in a kettle. Add onions and green pepper and cook until soft. Add tomato juice and heat to the boiling point.

Arrange meat balls in baking pans. Pour tomato sauce over meat and cover with foil. Bake at 350° for 1 1/2 hours, uncovering the last half hour. Serves 50.

It's difficult to climb a ladder with your hands in your pockets.

PRALINE ICE CREAM\*

6 c. Rice Krispies	1 c. margarine <u>or</u> butter
1 c. nuts (broken)	2 c. brown sugar (packed)
2 c. coconut	
1/2 gal. vanilla ice cream (more if desired)	

Melt the butter. Add brown sugar. Boil 2 minutes. Toss with a fork to mix Krispies, nuts and coconut. Pour over butter and sugar mixture. Toss until well coated. Put half the mixture in a layer on the bottom of a 17x11 1/2 x 2 inch pan.

Add a layer of softened ice cream. Add remaining Rice Krispies to form a top layer. Freeze. Cut into squares to serve. Serves 24. (9 1/2 oz. Rice Krispies = 9 c.)

RICE-ALMOND CASSEROLE

3 lbs. round steak (ground)	4 cans cream of chicken soup
1 c. onions (chopped)	2 cans cream of mushroom soup (golden)
1 c. green pepper (chopped)	1 can chicken with rice soup
1 c. celery (chopped)	1 c. almonds (slivered)
2 (4 oz.) cans mushrooms	1/4 c. soy sauce
2 c. boiling water	
2 c. brown rice <u>or</u> white rice	

Brown the beef, onions, celery and green pepper. Add the mushrooms, water and rice. Cover and simmer 30 minutes or until the liquid is absorbed. Add soups, almonds and soy sauce. Mix well. Place in a large, flat pan and bake at 350° for 45 minutes. Serves 15 to 20.

BASIC ROLL MIX (Sweet)

5 lbs. all purpose flour	2 T. salt
2 1/4 c. dry milk	1/2 c. vegetable shortening
1 c. sugar	

Mix the dry ingredients in a large bowl. Cut in the shortening as for pie crust. Store mixture in a covered container.

ROLLS (1 dozen)

3 c. mix	1/2 tsp. sugar
1 pkg. yeast	1 c. lukewarm water

Dissolve yeast in water and sugar. Stir into basic mixture.

Continued on next page.



## BASIC ROLL MIX -- ROLLS (Continued).

Turn the dough out on a lightly floured pastry cloth. Knead until smooth and elastic. Cover and let rise until doubled in bulk. Shape rolls as desired and place on a greased cookie sheet. Cover and let rise until doubled in bulk. Bake at 400° for about 15 minutes.

## DINNER ROLL MIX (16 c.)

14 1/2 c. flour  
1 T. salt  
1/3 c. sugar  
1/3 c. shortening  
1 1/3 c. dry milk

## DINNER ROLLS:

4 c. mix  
1 pkg. dry yeast  
1 1/2 c. warm water  
1/2 tsp. sugar  
Pinch of ginger

Mix the mix ingredients well. Store in coffee cans of 4 c. quantity per can.

For the rolls add the yeast to the warm water, sugar and ginger. Let set a few minutes. Add about half the mix and beat well. Add the remaining mix. Mix and turn out onto floured surface. Knead several minutes, working in enough flour until the dough is smooth and elastic.

Cover in a greased bowl and let rise until double in bulk. Shape into rolls as you wish. Place on an oiled cookie sheet or a large pan. Let rise until double in bulk and bake at 400° about 15 minutes. Makes 2 dozen large or 3 dozen small rolls.

## EXQUISITE SPAGHETTI

7 1/2 lbs. hamburger  
2 1/2 lbs. sausage  
1/2 lb. bacon  
4 c. onion (chopped)  
8 c. celery (chopped)  
4 green peppers (chopped)  
2 buds garlic (diced)  
6 cans tomato soup  
1 large can mushrooms

1 bottle Heinz steak sauce  
1 T. Worcestershire sauce  
1/2 tsp. black pepper  
1 T. celery salt  
2 bay leaves  
1 lb. American cheese  
1/2 tsp. chili powder  
3 T. salt  
3 lbs. spaghetti

Cut bacon into small pieces. Brown. Add the other meat and brown. Add vegetables, condiments, soup and sauces. Simmer 2 to 3 hours. Cook the spaghetti and drain. Add mushrooms and spaghetti to hot mixture. Serves 30.

About the time one learns to make the most of life, most of it is gone!

## T V SNACKS

1 large box Rice Chex  
1 large box Corn Chex  
2 large boxes stick pretzels  
1 large pkg. mixed nuts  
2 large pkgs. salted peanuts  
1 stick butter  
1 T. Worcestershire sauce

1/2 tsp. celery salt  
1/2 tsp. onion salt  
1/2 tsp. garlic salt  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
1/2 c. cooking oil

Mix the butter, sauce, oil and seasonings in the bottom of 2 large pans or roasters. Mix the first 5 ingredients and add. With a spatula turn the cereals over and over, coating them, with the seasonings and oil. Bake for 2 hours at 250° or longer, stirring 4 or 5 times. This makes enough to fill 5 or 6 (2 lb.) coffee cans.

## WHEAT CAKE MIX

3 c. white flour  
3 c. whole wheat flour  
1 T. salt  
1 T. sugar

2 T. baking powder  
2 c. nonfat dry milk  
1 c. vegetable shortening

Mix all the ingredients together. This will keep for several months.

## WHEAT CAKES:

2 c. mix  
1 egg

About 1 c. water

Do not over mix. Bake on a hot griddle. Serves 2 people.

## WHITE SAUCE FOR POTATOES

Church recipe

1 c. flour  
1 c. oleo  
1 tsp. pepper

4 tsp. salt  
4 qt. milk  
1 lb. cheese spread (in box)

Reconstituted dry milk may be used. Melt the oleo in a heavy skillet or pan. Add flour and other ingredients, adding the cheese last.

Use 3 recipes for 50 lbs. sliced raw potatoes. Use buttered crumbs on top. Use 1 recipe for 15 lbs. potatoes.

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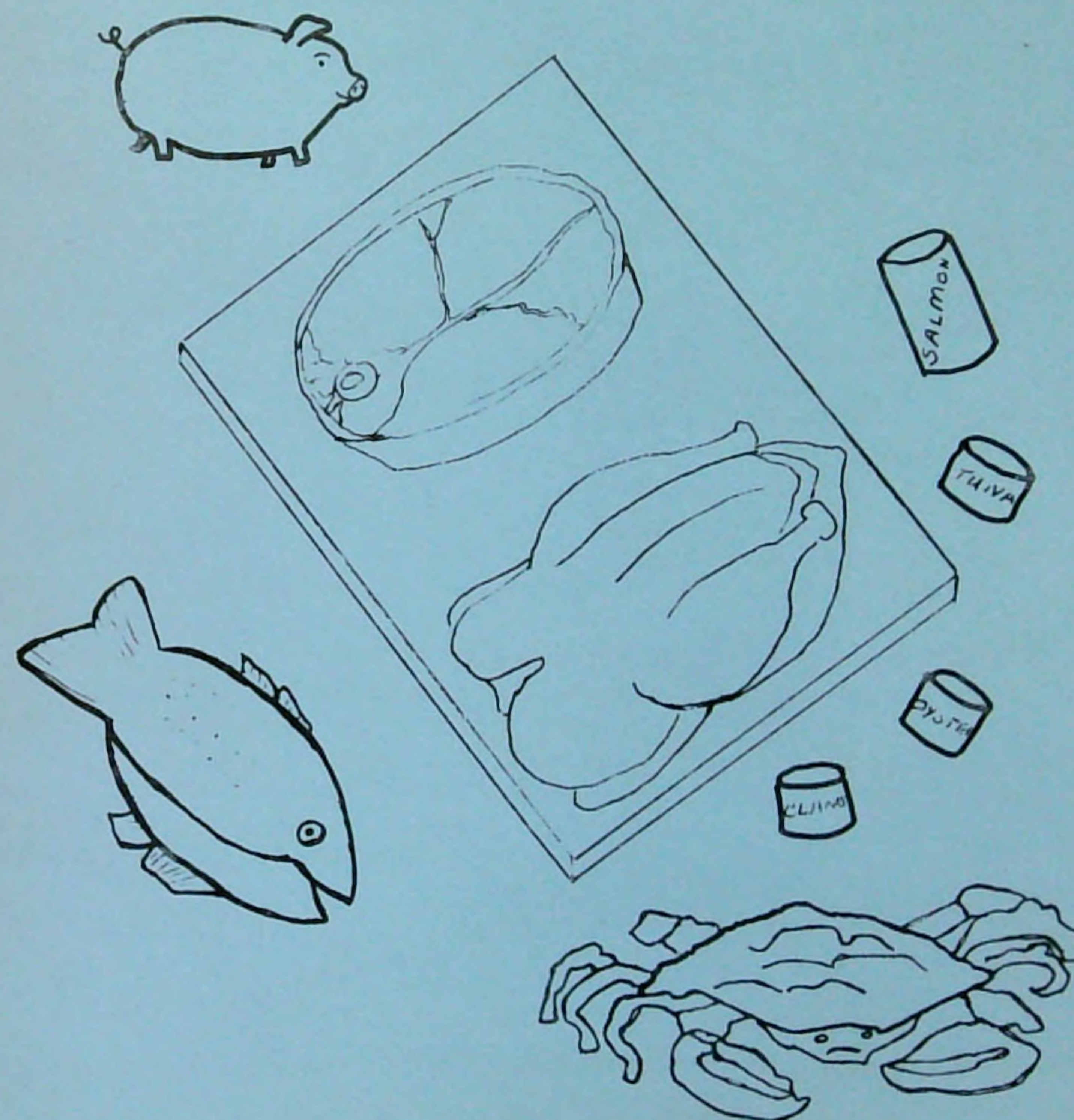


ADDITIONAL RECIPES

# MEATS

PouLTry  
Sea Foods

Accompaniments





## MEATS

BEEF BRISKET BAR-B-Q

Ruth E. Dunn

1 (4 to 5 lb.) beef brisket (well trimmed and boneless -- or use any other type of roast)  
 1 1/2 tsp. salt  
 1/2 c. catsup  
 1/4 c. vinegar

1/2 c. onion (chopped)  
 1 T. Worcestershire sauce  
 1 bay leaf (crumbled into small pieces)  
 1/4 tsp. pepper

Heat the oven to 325°. Rub meat with salt. Place in an ungreased baking dish (9x13 1/2 x 2 inch). Combine the remaining ingredients, pour over the meat. Cover tightly and bake for 3 hours or until tender.

Note: To carve meat cut thin diagonal slices across meat at a slanting angle. Serves 10 to 12.

BEEF FIRENZE

Helen Wikel

1 (2 1/2 to 3 lb.) round beef steak roast  
 1 tsp. salt  
 1/4 c. flour  
 1/8 tsp. pepper  
 2 T. oil  
 2 beef bouillon cubes  
 1/2 c. hot water

1 (16 oz.) can whole tomatoes  
 1 1/2 c. onion (chopped)  
 1/8 tsp. garlic powder  
 3/4 tsp. oregano  
 1 1/2 tsp. Worcestershire sauce  
 1/4 tsp. fresh ground pepper

Cut the steak into serving pieces and dredge in flour, salt and pepper. Reserve excess flour. Brown meat on both sides, pour off the drippings.

Dissolve bouillon cubes in hot water. Drain tomatoes and add enough tomato juice to bouillon to total 1 1/4 c. (add water if necessary). Add reserved flour to chopped onions and mix. Add remaining ingredients, except the tomatoes. Cover tightly and cook slowly 1 1/2 to 2 hours, until the meat is tender. Add remaining whole tomatoes and heat 5 minutes. Serves 6.

All the world loves a lover except those waiting to use the phone!



BEEF ROAST

Mrs. Charles Hanna

1 pkg. dry onion soup  
3 - 4 lb. roast

1 can mushroom soup or 1 can  
cream of celery soup

Line pan with foil. Sprinkle onion soup over foil. Lay the roast on top and cover with the canned soup. Secure foil and bake at 300° for 5 hours. Yields 6 to 8 servings.

BEEF STROGANOFF

Sandra Grieser

1 1/2 lb. round steak (cubed) 2 tsp. vinegar  
1 medium onion (chopped) 2 T. catsup  
1 can cream of mushroom soup 1 1/2 carton sour cream  
1 (7 oz.) can mushroom pieces 1/2 c. water  
1 tsp. Worcestershire sauce Salt and pepper to taste

Saute the onion in hot fat. Add meat and brown. Add the remaining ingredients in the order given and heat through. Serve over noodles.

HAMBURGER CHOP SUEY

Kay Lange

1 lb. hamburger 1 can beef broth  
1 c. celery (cut into small pieces) 1 T. cornstarch  
1/4 c. green pepper (chopped) 1 can mushroom soup  
1/4 c. onions (chopped) 1 can Chinese vegetables (drained)

Brown meat, celery, pepper and onion. Mix cornstarch in beef broth and add to the meat along with the rest of the ingredients. Simmer about 15 minutes. Serve over rice. Serves 6.

HAMBURGER PINEAPPLE PATTIES

Ja Neal Rockwell

2 c. hamburger 1/2 tsp. salt  
1/4 c. dry bread crumbs 1/8 tsp. pepper  
1/4 c. catsup 1 egg (slightly beaten)  
1/4 c. onion Pineapple rings

Combine the above ingredients, shape into patties and lay on pineapple rings.

SAUCE:

3 T. butter 1/2 c. pineapple juice  
1/3 c. brown sugar

Combine and spoon over the patties. Bake at 350°. Serves 6.

Tomorrow is today's greatest labor saving device!

HAMBURGER STROGANOFF

Meriel Watkins

1 lb. hamburger  
1/2 c. onion (chopped)  
1 garlic clove (chopped)  
2 T. flour  
1 tsp. salt  
1/4 tsp. pepper

1/4 tsp. paprika  
3/4 (10 1/2 oz.) can chicken soup  
3/4 (10 1/2 oz.) can mushroom soup  
1 c. sour cream

Brown the hamburger, onion and garlic in butter. Mix together with flour, salt, pepper and paprika. Add soup and blend. Simmer 25 minutes. Add the sour cream and heat. Do not boil. Serve over chow mein noodles, English muffins, rice or home made noodles. Serves 4.

RICE MEAT BALLS

Cecile B. Ferrell

1 lb. round steak (ground) 1/4 tsp. pepper  
1/2 c. rice (uncooked) 2 c. hot water  
1 egg (slightly beaten) 1 c. canned tomato juice  
1/2 tsp. salt

Mix the meat, rice, egg, salt and pepper well. Shape into small balls and place in a greased baking dish or roaster. Pour in hot water and cover balls with tomato soup. Put the cover on dish or roaster and cook at 350° until rice is well done.

BASIC MEAT LOAF

Alice Parks

1 1/2 lbs. ground beef 1/4 c. onion (chopped)  
1 c. cracker crumbs 2 T. green pepper (chopped)  
2 eggs (beaten) 1 1/2 tsp. salt  
1 (8 oz.) can seasoned tomato sauce (1 c.) 1/2 tsp. ground sage (if desired)

Combine all ingredients. Mix well and shape mixture into a loaf in a shallow baking dish. Bake at 350° for 1 hour. Makes 6 to 8 servings.

MEAT LOAF

Mrs. Laurence Gohn

1 1/2 lbs. ground beef 2 tsp. salt  
3/4 c. oatmeal (uncooked) 1/4 tsp. pepper  
2 eggs (beaten) 1 c. tomato juice  
1/4 c. onion (chopped)

Combine all ingredients thoroughly. Pack firmly into loaf pan. Bake in a 350° preheated oven for 1 hour. Let stand 5 minutes before slicing. Serves 8.



MEAT LOAF

Mrs. Paul Anderson

2 lbs. ground beef      1/2 tsp. pepper  
 2 eggs      1 c. crackers (crushed)  
 2 tsp. salt      1 1/2 c. V-8 vegetable juice  
 Mix ingredients. Make into loaf and bake at 350° for 1 1/2 hours.

FAVORITE MEAT LOAF

Adra Coghlan

2/3 c. cracker crumbs      1/2 tsp. sage  
 1 c. milk      3 T. brown sugar  
 1 1/2 lbs. ground beef      1/4 c. catsup  
 1/4 c. onion (minced)      1/4 tsp. nutmeg  
 2 eggs (slightly beaten)      1 tsp. dry mustard  
 1 tsp. salt  
 1/8 tsp. pepper  
 Combine brown sugar, catsup, nutmeg and dry mustard to make a sauce. Spoon this sauce over meat loaf in the pan. Bake at 350° for 1 1/2 hours. Makes 8 servings.

PORCUPINE BALLS

Ethel Hunt

1/2 lb. ground beef and 1/2 lb.      1/2 c. hot water  
 ground pork or 1 lb. ground beef      Salt to taste  
 1/2 c. bread crumbs      Onion (grated) to taste  
 1/2 c. rice (uncooked)      Pepper to taste  
 1 egg      Mustard to taste

SAUCE:

1 c. tomatoes      A few white cloves  
 1 green pepper      1 or 2 small bay leaves  
 1 medium onion

Mix all together. Shape into egg shaped balls and brown individually in a skillet. Put into a casserole with the sauce and bake in a slow oven for 1 1/2 hours.

SALISBURY STEAK\*

Lois Newburg

1 1/2 lbs. ground beef      1 egg  
 1 1/2 tsp. salt      Flour  
 Pepper      3 T. fat  
 1 T. onion (minced)

Continued on next page.

SALISBURY STEAK (Continued).

Make patties of the beef, salt, pepper, onion and egg. Roll in flour and brown in fat. Cover with tomato sauce and bake in a 350° oven for 1 hour.

TOMATO SAUCE:

3 T. flour      1/8 tsp. pepper  
 2 T. butter      1/2 tsp. prepared mustard  
 2 c. strained tomatoes      1 T. sugar  
 1/2 tsp. salt      1/2 c. cheese (grated)  
 This can be cooked on top of the stove if watched carefully so it does not stick to the bottom -- use a very low flame.

SCANDINAVIAN POT ROAST

Mrs. Leroy Philpott

1 (3 to 4 lb.) arm or blade pot      8 oz. mixed dried fruit  
 roast      1 cinnamon stick  
 3 T. flour      1/2 c. water  
 1 1/2 tsp. salt      1 c. orange juice  
 1/8 tsp. pepper      Cornstarch (for gravy -- if  
 1/2 tsp. ginger      desired)  
 2 T. lard or drippings  
 Combine the flour, salt, pepper and ginger. Dredge the meat in seasoned flour and brown in lard or drippings. Pour off the drippings and add dried fruit, cinnamon stick and water. Cover tightly and cook slowly 3 to 4 hours or until the meat is tender. Add the orange juice and cook slowly 15 minutes. Discard the cinnamon stick.

Remove the meat to a heated platter. Thicken liquid with the cornstarch. Serves 6 to 8.

VEAL CORDON BLEU

Phyllis M. Mallams

2 1/2 lbs. veal      2 c. cracker crumbs  
 1/2 lb. boiled ham (sliced thin)      Salt and pepper  
 1/2 lb. Swiss cheese (sliced thin)      1 c. flour  
 5 eggs      1/4 c. shortening  
 1 c. cream (half and half)

Slice the veal in 16 large, thin pieces. Sandwich ham and cheese slices between 2 veal slices. Be sure edges are sealed. Beat eggs together with cream. Dip veal sandwiches into flour, then into cream and egg mixture and finally in cracker crumbs. Season with salt and pepper.

Continued on next page.



## VEAL CORDON BLEU (Continued).

Pan fry in shortening until slightly brown on both sides, about 5 minutes to a side over medium heat.

May top with hot tomato sauce or favorite mushroom sauce. Can be served with noodles or rice. Serves 8.

HAM BALLS

Marjorie Dodd

1 1/4 lbs. ground ham	2 eggs
1 lb. ground pork	1 1/2 c. graham cracker crumbs
1/2 lb. ground beef	1 c. milk

## SAUCE:

1 can tomato soup	6 T. vinegar
1 c. brown sugar	1/2 tsp. dry mustard

Mix the first 6 ingredients together to form balls. This makes about 30 good sized balls. Place in a greased baking dish.

Combine the sauce ingredients and pour over meat balls. Bake at 350° for 1 hour.

HAM LOAF\*

Lois Brown

1 1/4 lb. ground beef	2 eggs
3/4 lb. cured ham	1 T. onion (chopped)
3 slices bread (cut into pieces)	1/4 c. catsup
4 crackers (broken into pieces)	1/4 tsp. salt
1 c. milk	1/4 tsp. pepper
	1/8 tsp. nutmeg

Pour the milk over bread and crackers. Beat the eggs. Add all the ingredients and mix well. Shape into loaf and bake at 350° for 45 minutes.

HAM LOAVES (Serves 16)

Margaret Remick

2 lbs. lean fresh pork	1 can tomato soup
2 lbs. cured ham (ground)	1/2 c. brown sugar
2 c. graham crackers (crushed)	1/2 c. vinegar
1 1/2 c. milk	1 T. mustard
2 eggs (beaten)	

Mix together pork, ham, crackers, milk and eggs. Make into 16 individual loaves. Put into cake pan with a lid -- not too close together.

To prepare sauce mix soup, brown sugar, vinegar and mustard. Pour over loaf and baste occasionally. Bake at 325° for 1 hour.

HAM LUNCHEON LOAF

Mary Everet - Eva Dohrman

12 slices of bread (crusts removed - buttered on both sides)	5 eggs
3/4 lb. ground ham	3 c. milk
3/4 lb. American cheese (grated)	Salt to taste
	Paprika

Place 6 slices of buttered bread in a buttered baking dish. Cover with the ground ham and grated cheese. Place remaining 6 slices on top.

Beat the eggs and milk. Salt to taste and pour over bread. Sprinkle with paprika and let stand over night before baking.

Bake at 350° for 1 hour, watching carefully so as not to brown on the bottom.

HAWAIIAN HASH

Lucille Marshall

3 c. ham (cooked - diced)	1/4 tsp. pepper
3 c. sweet potatoes (cooked - diced)	1/2 c. pineapple juice
1/4 c. onion (finely chopped)	3 T. butter
1/2 tsp. salt	

## TOPPING:

3 slices pineapple (cut in half) or pineapple chunks	1/3 c. brown sugar
	2 T. butter

Combine the ham, sweet potatoes, onion, salt, pepper and pineapple juice in an 8 inch square dish. Arrange the topping over this. Dot with 3 T. butter and bake in a 325° oven for 30 minutes.

PIZZA\*

Joyce Voss

## DOUGH:

2 1/2 c. flour	2/3 c. water
1 pkg. dry yeast	1 tsp. salt
1/4 c. water	1 tsp. sugar
	1 T. oil

Dissolve yeast in 1/4 c. water. Add sugar to yeast. Combine rest in a bowl. Add flour, a little at a time and knead dough a few minutes, then put in greased bowl. Let rise until double. Divide dough. Use 2 greased jelly roll pans (shallow pan 10 1/2 x 15 1/2 inch). Roll or pat out dough into each pan.

Continued on next page.



## PIZZA (Continued).

## TOP:

1 lb. seasoned sausage                      2 cans tomato sauce  
1 lb. Mozzarella cheese                      Oregano

Pan fry the meat about 10 minutes. Grate the cheese. Divide. Spread tomato sauce over the dough. Sprinkle on cheese, then sprinkle on oregano. Add meat, dividing between the two pans. Bake at 425° for 20 minutes.

Bake one pizza and freeze the other for a later use. Bake when used.

PACIFIC PORK CABBAGE\*

Mrs. Jack Cowen

1 lb. lean pork (from shoulder)    1 c. onions (sliced)  
or leftover roast                      1/2 c. water  
1 1/2 tsp. salt                              4 T. soya sauce  
1/8 tsp. pepper                            1 1/2 lbs. cabbage  
3 T/ salad oil or fat                      1 can Chinese noodles

Cut pork into strips; sprinkle with salt and pepper. Heat the oil over medium heat and brown meat lightly (about 7 minutes). Add onions, water and soya sauce. Cover and simmer 10 minutes.

Cut cabbage in thin wedges or shred coarsely. Heap on top of the pork. Cover and cook 10 minutes or until the cabbage is done. Serve over the hot Chinese noodles.

BAKED PORK CHOPS

Mrs. Charles Hanna

6 pork chops                                  1/2 c. catsup  
Salt and pepper to taste                  3/4 c. cold water  
1/4 c. brown sugar                          6 slices onion

Place the pork chops in pan. Sprinkle with salt and pepper. Combine brown sugar, catsup and cold water. Mix well. Pour over the chops. Place onion slices on each chop and cover with foil. Bake at 350° for 45 minutes. Uncover; baste with sauce and bake for 30 minutes. Yields 6 servings.

The man who says it can't be done is likely to be interrupted by someone doing it.

CAROLINA PORK CHOPS

Odetta Allender

6 pork chops                                  1 c. celery (diced)  
1 (No. 2) can whole kernel corn       1/3 c. tomato catsup  
1 c. soft bread crumbs                      1 tsp. salt

Season 6 pork chops with salt and pepper, then brown in fat. Combine corn, bread crumbs, diced celery, tomato catsup and salt. Turn into buttered casserole and top with the browned chops. Bake at 350° for 1 hour. Serves 6.

HAWAIIAN PORK CHOPS

Jane Christensen

3 to 5 lbs. pork chops (trim off part of the fat)

## SAUCE:

3 T. brown sugar                              1/2 c. catsup  
2 T. cornstarch                                1 (9 oz.) can crushed  
1/2 tsp. salt                                      pineapple  
1/4 c. vinegar                                  1 tsp. soy sauce

Cook the sauce 5 minutes until thick and clear. If the chops are thick, brown a little before placing in a baking dish. Alternate with sauce, then bake at 350° for 1 1/2 hours.

PORK CHOPS AND RICE

Hilda Harshbarger

6 loin chops (1/2 inch thick)              1 tsp. dry mustard  
1/2 c. flour                                      1/2 tsp. garlic powder  
1 3/4 tsp. salt                                    1 can chicken rice soup  
1/8 tsp. pepper

Combine flour and salt, pepper, mustard and garlic powder. Coat the chops with all this mixture, working it in with the fingers. Brown in melted shortening slowly until brown on both sides. Drain off all the grease. Arrange chops in skillet and spoon over the chicken rice soup slowly (undiluted) to keep the rice on top of each chop. Simmer very slowly until done and the liquid is absorbed. Serves 6.

Natural ability without education has oftener raised men to glory and virtue than education without natural ability.



SWEET SOUR PORK CHOPS

Mrs. A. M. Wettach

6 pork chops (1 inch thick)	1 T. soy sauce
1/2 c. brown sugar	1 tsp. Worcestershire sauce
1/2 c. vinegar	1 1/2 c. pineapple juice
2 T. cornstarch	1 (12 oz.) bottle 7 Up
2 T. butter or margarine	2 c. pineapple tidbits

Remove all excess fat from chops and place them flat in a Pyrex baking dish. Cover with this marinade:

Combine butter or margarine, sugar, cornstarch, vinegar, soy sauce, Worcestershire sauce and pineapple juice. Cook over slow heat until thick and clear, stirring constantly. Remove 1 c. of this marinade and mix thoroughly with the 7 Up, then pour over the chops. Cover and place in the refrigerator for about 24 hours - at least over night.

Remove chops from marinade and bake at 250 to 275° for 2 hours. (The left over marinade may be used again if refrigerated.) The remainder of the sauce not used in the marinade may be heated with the pineapple tidbits and served over the baked chops.

These are especially good served with scalloped potatoes.

BARBEQUED SPARERIBS

Trudy Wilson

1/2 c. ketchup	1/4 c. water
1/4 c. brown sugar	1 1/2 tsp. salt
1/4 c. Worcestershire sauce	1/2 tsp. celery seed
1/4 c. vinegar	3 lbs. spareribs

Combine all ingredients except spareribs. Place ribs in a shallow pan. Roast in a 450° oven for 10 to 15 minutes, then reduce heat to 325°. Brush part of the sauce on the ribs and continue to roast for 1 1/2 hours or until ribs are fork tender. Brush remaining sauce on ribs every 20 to 30 minutes. Makes 3 to 4 servings.

SAUSAGE AND RICE CASSEROLE\*

Louise Clark

2 lbs. ground pork sausage	1 c. rice (uncooked)
2 large onions (chopped)	1 c. pimiento (sliced)
1 large green pepper	1 c. almonds
3 c. celery (diced)	1 c. mushrooms
4 c. boiling water	
2 pkgs. envelopes Lipton's chicken noodle soup	

Continued on next page.

SAUSAGE AND RICE CASSEROLE (Continued).

Brown the sausage. Drain all but 4 T. fat. Saute celery, green pepper and onions. Pour boiling water over soup. Combine all ingredients except almonds. Cool and refrigerate over night. Add almonds and more water if it seems dry. Bake at 350° for 2 hours. Serves 8 to 12.

BAR-B-Q SAUCE

Irma Swan

1 c. brown sugar	3 T. dry onion
1 1/2 c. catsup	2 T. Worcestershire sauce
1 1/2 c. water	2 tsp. chili powder
1/2 c. vinegar	1 tsp. paprika

Mix and heat the ingredients. Keep in refrigerator to use on any kind of meat at meal time. It can also be used for oven barbecue of spareribs, chicken, etc.

FOURTH OF JULY BARBECUE\*

"Tex" Eckles

1 1/2 c. salad oil	2 T. dry mustard
3/4 c. soy sauce	2 1/4 tsp. salt
1/4 c. Worcestershire sauce	1 T. ground pepper (coarse)
1 1/2 T. dried parsley	1/2 c. wine vinegar
2 cloves garlic (if desired)	1/3 c. lemon juice

Use for marinade for beef or chicken. Makes enough for 6 to 7 chickens. Keeps well in the refrigerator.

LONDON BROIL MARINADE

Phyllis McGohan

1/3 c. water	1 T. Worcestershire sauce
1/3 c. vegetable oil	1/2 tsp. salt
1/3 c. garlic red wine vinegar	1/2 tsp. thyme leaves
3 T. onion (finely chopped)	1/8 tsp. pepper

Mix all the ingredients well. Place steak in a shallow glass or stainless steel pan. Pour marinade over meat. With a fork, pierce steak on both sides. Cover and marinate in the refrigerator turning 1 or 2 times for at least 2 hours or over night. To cook, remove meat from marinade and drain on paper towels. Broil meat as desired.

Good manners are made up of petty sacrifices.



PINEAPPLE CASSEROLE

Mrs. Cecil H. McGohan

- |                        |                      |
|------------------------|----------------------|
| 1 c. sugar             | 1 c. bread crumbs    |
| 2 c. crushed pineapple | 1 c. shredded cheese |
| 2 T. flour             |                      |

Mix all together in a bowl and bake at 350° for 45 minutes.

Note: This is good served with meats.

SCALLOPED PINEAPPLE

Mary Ellen Biggs

- |  |                 |
|--|-----------------|
| 4 c. fresh bread (remove crusts and crumble) | 2 c. sugar      |
| 1/2 c. oleo (melted)                         | 1 c. milk       |
| 1 (No. 2) can crushed pineapple              | 3 eggs (beaten) |

Mix all together. Put in a casserole baking dish and bake, covered, for 45 minutes at 350°. Remove the cover the last 5 minutes to brown.

WILD RICE CASSEROLE

JaNeal Rockwell

- |  |                               |
|--|-------------------------------|
| 1/2 lb. wild rice <u>or</u> combination of wild and brown rice | 1 can cream of celery soup    |
| 1 can onion soup   | 1/4 lb. butter                |
| 1 can cream of mushroom soup                                   | 1 small can mushrooms         |
|  | 1 c. prepared dressing crumbs |

Cook the wild rice according to directions and drain. Add soups, butter and mushrooms, saving a small amount of butter to mix with dressing crumbs.

Sprinkle buttered crumbs over the rice-soup mixture. Bake in a casserole at 400° until bubbly and browned (30 to 40 minutes). Serves 6 to 8.

WILD RICE DRESSING\*

Mrs. Gilbert Schuerman

- |  |   |
|--|---|
| 1 1/2 c. wild rice                     | 1/2 c. bacon drippings <u>or</u> butter |
| 1 1/2 loaves stale cracked wheat bread | 2 eggs (well beaten)                    |
| 1 c. celery (cook - chopped)           | 1 tsp. curry powder (optional)          |
| 2 tsp. parsley (finely chopped)        | Sage                                    |
| 1 large onion (well minced)            | Salt <u>and</u> pepper to taste         |

Boil rice about 20 minutes in 3 qts. water. Drain well and cool. Fry onion in fat until clear. Crumb bread finely. Mix all ingredients folding in beaten eggs last and toss lightly. This recipe is enough to stuff 12 to 15 lb. turkey. Delicious also with any type of fowl or with veal and pork.

YORKSHIRE PUDDING

Edith Michener

- |                        |                       |
|------------------------|-----------------------|
| 1 1/2 c. flour         | 1 1/2 c. milk         |
| 1/4 tsp. baking powder | 2 eggs                |
| 1/2 tsp. salt          | 1/3 c. beef drippings |

Mix the dry ingredients. Add milk gradually, then the eggs. Beat very well with rotary beater. Place hot drippings from the roast beef in oblong pan (6x9 inch). Pour batter 1/2 inch deep and bake in a moderate 350° oven for 20 to 30 minutes. Serve with roast beef. A good substitute for potatoes.

BAKED PHEASANT

Betty Stoner

- |                                   |                    |
|-----------------------------------|--------------------|
| 1 young pheasant                  | 1 c. chicken broth |
| 1 bay leaf                        | Bacon              |
| 1 T. real lemon juice             | Onion (sliced)     |
| 1 (4 oz.) can mushrooms (drained) |                    |

Sprinkle the pheasant with salt and pepper. Put bay leaf and lemon juice in cavity. Cover breast with bacon. Add sliced onion and mushrooms. Pour on the chicken broth and roast 30 minutes per pound at 300°.

CHICKEN ALMOND

Beulah Hay s

- |   |                                |
|---|--------------------------------|
| 1 pkg. frozen chicken breasts <u>or</u> 3 fresh breasts | 1 T. onion (minced)            |
| 1 can cream of chicken soup                             | 1 T. lemon juice               |
| 1 c. celery (chopped fine)                              | 2 T. mayonnaise                |
| 1/2 c. slivered almonds (blanched)                      | 1 can water chestnuts          |
|   | 1 medium size bag potato chips |

Cook the chicken in a small amount of water. Cool and cut into pieces. Slice water chestnuts thinly. Combine all ingredients, using most of the potato chips. Reserve the remainder to sprinkle on top. Place in a flat baking dish or pan and bake 15 minutes at 450°. Do not over bake as it will be dry.

CHICKEN BAKE\*

Mrs. T. H. Harvey

- |  |                                 |
|--|---------------------------------|
| 1 1/2 lbs. chicken (cubed -- 2 1/2 to 3 lb. fryer) | Salt <u>and</u> pepper to taste |
| 1 small onion                                      | 1 c. mushroom soup              |
| 1 1/2 c. celery (minced)                           | 1 c. broth                      |
| 1/4 c. green pepper                                | 1 1/2 c. cold water             |
| 1/2 c. washed rice                                 | 1 c. mushrooms (optional)       |
| 2 T. butter  | Cashews                         |

Continued on next page.



## CHICKEN BAKE (Continued).

Mix together the chicken, onion, celery, pepper, rice and seasoning. Add soup, broth, water and mushrooms. Bake 1 1/2 hours at 325° or until the rice is tender. Thirty minutes before serving, sprinkle top with cashews, or any buttered nuts. Add extra water or broth as it cooks. Stir occasionally. This dish may be mixed, then frozen to be baked later if desired.

## CHICKEN BREASTS IN WINE SAUCE

Marylee Dickson

6 chicken breasts (boned)	Salt and pepper (I use Lawry's salt)
1 can golden mushroom soup	
1 1/2 T. cooking sherry wine	1/2 tsp. curry powder
1/2 can (soup can) half and half	

Put chicken breasts in flat baking casserole, rolling breasts with edges turned under and breasts up. Season with salt and pepper. Pour the soup, wine and seasonings mixture over chicken breasts. Cover with foil and bake 2 hours at 300°. Serve over rice. This makes a nice company dinner dish.

## CHICKEN BREAST L'ELEGANT

Mary Ellen Biggs

6 chicken breasts (split)	2 cans cream of mushroom soup
1 pkg. dried beef	1 can of milk

Place breasts in large, flat pan with skin side up. Shred the dried beef and sprinkle on top of the breasts. Cover with the thinned mushroom soup and bake uncovered in a 350° oven for 1 hour.

## CHICKEN CRANBERRY LAYERS\*

Mrs. Richard Wilson

## LAYER I:

1 env. unflavored gelatin	1 (9 oz.) can crushed pineapple (1 c.)
1/4 c. cold water	
1 (1 lb.) can whole cranberry sauce (about 2 c.)	1/2 c. walnuts (broken)
	1 T. lemon juice

Soften gelatin in cold water. Dissolve over hot water. Add remaining ingredients and pour into a 10x6x1 1/2 inch baking dish. Chill until firm.

Continued on next page.

## CHICKEN CRANBERRY LAYERS (Continued).

## LAYER 2:

1 env. unflavored gelatin	3/4 tsp. salt
1/4 c. cold water	2 c. chicken (cooked - diced)
1 c. mayonnaise or salad dressing	1/2 c. celery (diced)
1/2 c. water	2 T. parsley (chopped)
3 T. lemon juice	

Soften the gelatin in cold water. Dissolve over hot water. Blend in mayonnaise, water, lemon juice and salt. Add chicken, celery and parsley. Pour over the first layer. Chill until firm. Cut into squares. Invert each on salad greens. Top with mayonnaise and walnut halves. Makes 6 to 8 servings.

## CHICKEN LIVERS GOURMET

Gladys Russell

1/4 c. flour	1/4 tsp. Worcestershire sauce
1 1/2 tsp. salt	1 can evaporated milk
1 lb. livers	1/2 c. celery (diced)
3 T. butter	2 T. lemon juice
1 can mushrooms (drained)	2 T. parsley flakes
2 T. onion (instant minced)	

Combine the flour seasonings. Dredge livers in flour. Melt butter. Drain mushrooms, reserve the liquid. Add livers, mushrooms, onion to butter and cook over medium heat about 10 minutes. Turn once. Add mushroom liquid and Worcestershire sauce. Cook, covered, over low heat until the livers are done. Gradually add milk and celery. Cook until thickened. Before serving stir in lemon juice and parsley. Serve over toast.

## CHICKEN SUPREME\*

Louise Clark

1 stewing hen	1 small can pimiento
6 c. bread cubes	1 T. instant onion
1/2 c. celery (chopped)	1 can mushroom soup

Cook the chicken. Remove from bones. Cut into small pieces. Mix broth from chicken with mushroom soup. Cover the bottom of a 9x13 inch baking dish with bread crumbs, add layers of remaining ingredients, starting with chicken and finishing with bread cubes. Pour broth mixture over all. The amounts of bread cubes, celery and onion may be varied to suit your taste. Bake at 350° for 60 minutes.

If you don't think women are explosive - try dropping one.



CRAZY CHICKEN\*

Mrs. George Essex - Marie Carnahan

- |  |                              |
|--|------------------------------|
| 1 small pkg. quick rice                    | 1 can cream of mushroom soup |
| 1 frying chicken (cut into serving pieces) | 1 c. milk                    |
|  | 1 pkg. dry onion soup mix    |
| 1 can cream of celery soup                 |                              |

Empty rice in a large, shallow casserole or baking pan. Arrange pieces of the chicken in a single layer over the rice. Mix together the 2 cream soups and milk. Pour over chicken. Sprinkle dry onion soup mix over the top and cover the pan tightly with foil or lid. Bake, covered, for 1 1/2 hours or until the chicken is done. (You do not need salt because of the salt in the seasonings.)

HOT CHICKEN SALAD\*

Mrs. John Harris

- |                               |                             |
|-------------------------------|-----------------------------|
| 2 c. chicken (cooked - cubed) | 2 T. onion (grated)         |
| 2 c. celery (chopped fine)    | 1/2 tsp. salt               |
| 1/4 c. green pepper (chopped) | 1/2 c. mayonnaise           |
| 1/2 can cream of chicken soup | 3/4 c. cheese (grated)      |
| 2 T. pimiento                 | 1/2 c. almonds              |
| 2 T. lemon juice              | 3 c. potato chips (crushed) |
| 2 T. Worcestershire sauce     |                             |

Mix gently. Pour into casserole and spread 3/4 c. grated cheese on top. Add almonds and top with crushed potato chips. Bake at 350° for 45 minutes to 1 hour.

ROLLED DUMPLINGS

Mrs. Cecil McGohan

- |                                      |                      |
|--------------------------------------|----------------------|
| 1 roasting <u>or</u> stewing chicken | 1 tsp. baking powder |
| 1 egg                                | 1 tsp. salt          |
| 1 c. milk                            | Flour                |
| 1 T. cooking oil                     |                      |

Stew the chicken in salted water until done. If not enough broth to cook dumplings, add more water. As the chicken is cooking, make dumplings and lay in layers on floured cookie sheet.

For the dumplings beat the egg, add milk and oil. Add the baking powder, salt and about 1 c. flour. Mix and add enough more flour to make a very stiff dough. Divide the dough into 4 parts. Generously flour the bread board and roll out each section 1/8 to 1/4 inch thick. Cut into 1 inch strips, then crosswise, making dumplings about 1 inch square.

Continued on next page.

ROLLED DUMPLINGS (Continued).

Drop a few at a time into boiling broth until all are added. Lower the temperature and cook slowly, uncovered, for 20 to 30 minutes, stirring occasionally to keep them from sticking.

If more water is needed add hot water. Serves 10 to 12.

DUMPLINGS

- |                      |                                    |
|----------------------|------------------------------------|
| 2 c. flour (sifted)  | 1 T. shortening                    |
| 3 tsp. baking powder | 1/4 c. milk                        |
| 1/2 tsp. salt        | Meat stock <u>or</u> chicken broth |

Sift the flour with baking powder and salt. Cut in the shortening. Add enough milk to make a drop batter. Drop by spoonfuls into boiling stock or broth. Cover tightly and cook for 10 minutes. Serve at once. Yields 6 servings.

CURRIED SHRIMP

Ellen Bankston

- |  |                                    |
|--|------------------------------------|
| 1 (10 1/2 oz.) can cream of chicken soup | 3/4 lb. shrimp (cleaned — cooked)  |
| 1 (4 oz.) can mushrooms (undrained)      | 1 T. butter (melted)               |
| 1/4 tsp. dry mustard                     | 1/2 c. toasted almonds             |
| 1/2 <u>to</u> 1 tsp. curry powder        | 2 <u>to</u> 3 c. hot rice (cooked) |
| 1/8 tsp. pepper                          |                                    |
| 1/2 tsp. Worcestershire sauce            |                                    |

Mix all the ingredients in the first column. Heat well and add the shrimp. Heat a bit longer, add butter and almonds. Serve over hot rice. Serves 4.

SALMON LOAF\*

Mae Kennedy

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 large can salmon      | 1/2 c. milk                     |
| 2 eggs                  | 1/2 c. cheese (diced)           |
| 1 1/2 c. cracker crumbs | Salt <u>and</u> pepper to taste |
| 1 small diced onion     | 1/2 tsp. celery seed            |

Mix well. Shape into a loaf and bake in a 350° oven for 1 1/2 hours. Serves 6.

You are young at any age if you are planning for tomorrow!



SALMON LOAF

Wanda Thomas

1 (1 lb.) can salmon  
 3 T. butter or oleo  
 3 T. flour  
 Salmon liquid and sufficient milk to make 1 c.  
 1/2 tsp. salt  
 1/4 tsp. pepper  
 2 T. onion (minced)  
 2 c. bread cubes  
 1 egg (beaten)

Drain the canned salmon, saving the liquid. Remove the skin and bones. Make a white sauce by blending butter or oleo with flour over a medium heat. Add liquids and cook, stirring frequently. Add the seasonings. Mix sauce with salmon and remaining ingredients. Shape into a loaf and place in a greased loaf pan. Bake, uncovered, at 350° for 1 hour. Serves 4 to 6.

SALMON LOAF WITH SAUCE

From PEO files by Gladys Robb

1 (1 lb.) can salmon (red)  
 1 c. dry bread crumbs  
 2 T. onion (minced)  
 1/2 c. celery (chopped)  
 1/4 c. green pepper (chopped)  
 1 c. evaporated milk  
 1 T. lemon juice  
 2 eggs (beaten)  
 1/4 c. mayonnaise  
 1 T. flour  
 1/4 tsp. salt  
 3/4 c. evaporated milk  
 1/2 c. water  
 1/4 c. ripe olives (sliced)  
 Stuffed olives

SALMON LOAF:

Combine the salmon, bread crumbs, vegetables and lemon juice. Combine milk and eggs. Add to mixture. Mix gently and put into greased pan. Bake at 350° for 30 to 35 minutes.

SAUCE:

Combine the mayonnaise, flour and salt. Blend until smooth. Slowly add the milk diluted with water. Cook and stir until thickened. Add the ripe olives. Serve spoonful on a square of the baked salmon. Slice the stuffed olives on top.

SALMON STUFFED CABBAGE ROLLS

Elizabeth Conrad

1 (1 lb.) can salmon  
 1 medium onion (chopped)  
 1 1/2 c. rice (cooked)  
 1 egg  
 1/2 c. dry bread crumbs  
 1/2 tsp. salt  
 1/4 tsp. pepper  
 1/2 tsp. dry dill  
 4 T. butter (melted)  
 1 large head cabbage  
 1 (5 oz.) can tomato sauce  
 1/2 T. cornstarch  
 1 T. water

Continued on next page.

SALMON STUFFED CABBAGE ROLLS (Continued).

Flake the salmon with juice and combine with onion, rice, egg, bread crumbs, salt, pepper, dill and melted butter. Set aside. Cut the core from the cabbage and cook the cabbage in lightly salted water for 15 minutes. Drain and cool slightly. Remove 24 large outer leaves. Cut the heavy, thick stalks from cabbage leaves. Take 1 leaf at a time and overlap slightly to close the opening. Put 1 T. of filling on each leaf. Roll leaf over once, turn sides over filling, then roll to end of leaf, completely enclosing the filling.

Arrange rolls in a buttered 9x12 inch baking dish and pour tomato sauce over them. Bake in a 350° oven for 20 minutes. Turn each roll and bake 20 minutes longer or until cabbage is fork tender.

Arrange rolls on warm serving dish. Combine cornstarch and water and stir into liquid in the pan. Cook over direct heat, stirring constantly for 2 minutes. Pour sauce over cabbage rolls. Makes 8 servings.

TUNA CHOP SUEY\*

Mary Ellen Biggs

2 c. celery (diced)  
 1/2 c. onion (chopped)  
 2 small cans chunk tuna  
 2 cans cream of mushroom soup  
 2 cans Chinese noodles  
 1 (39¢) bag cashew nuts

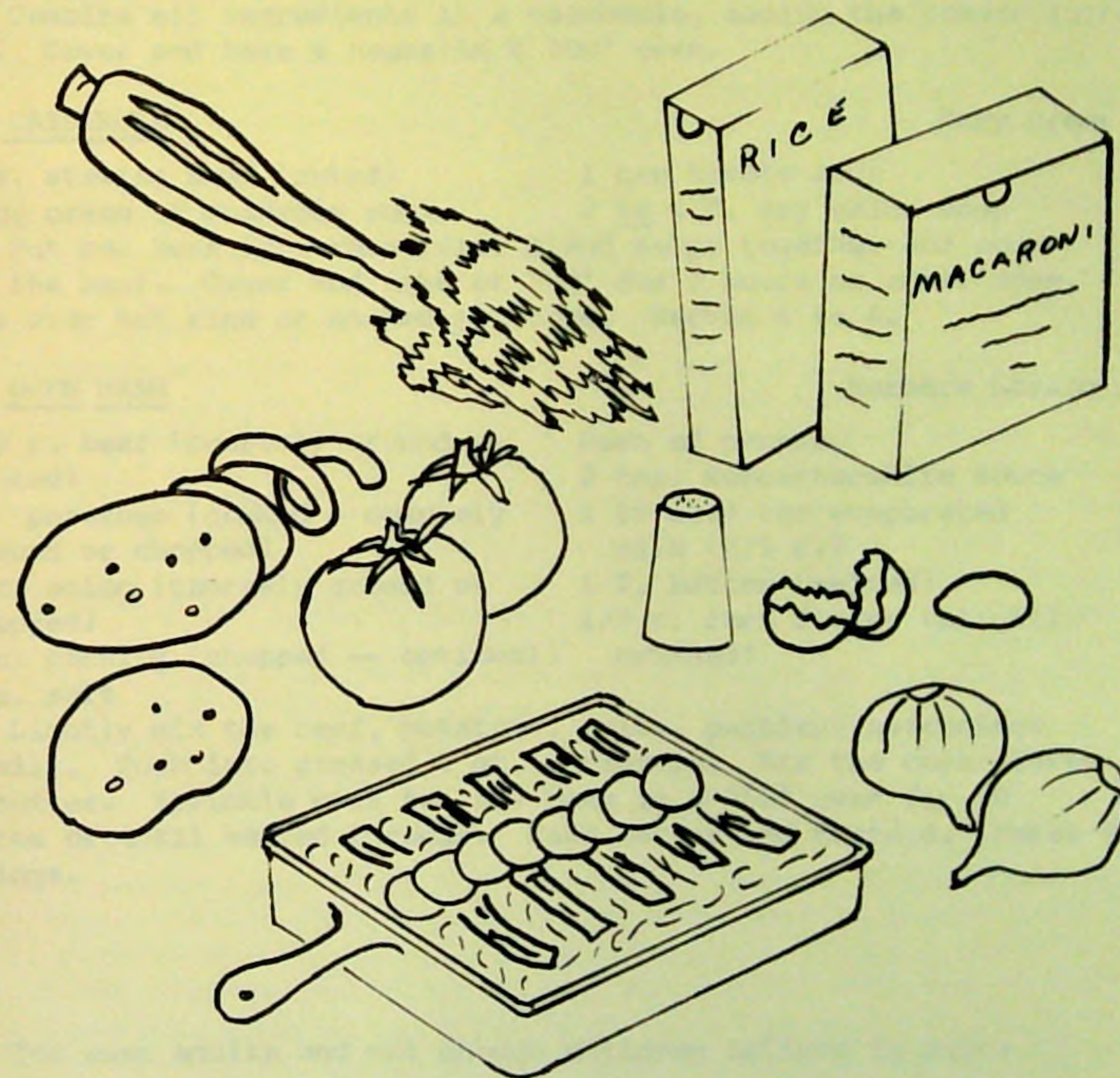
Saute' onion and celery in butter. Place in a large baking dish and add soup. Wash and sieve the tuna, add to the above, along with the chopped cashews. Place the noodles on top and bake until heated through in a 350° oven. Serves 6 to 8.

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# ADDITIONAL RECIPES

## CASSEROLES





## CASSEROLES

BAKED BEEF STEW

Helen Eckles

1 lb. beef stew meat  
 3 carrots  
 2 stalks celery (cut up)  
 1 onion (peel - slice)  
 1 T. Minute Tapioca

1 tsp. sugar  
 1 1/4 tsp. salt  
 1/4 tsp. pepper  
 1/2 c. tomato juice  
 1 bay leaf

Combine all ingredients in a casserole, adding the tomato juice last. Cover and bake 4 hours in a 300° oven.

BEEF CASSEROLE

Mary Brown

2 lbs. stewing beef (cubed)  
 2 cans cream of mushroom soup

1 can tomato soup  
 2 to 4 T. dry onion soup

Put raw beef in a casserole. Blend soups together and pour over the beef. Cover and bake at 350° for 2 hours or until done. Serve over hot rice or mashed potatoes. Serves 4 to 6.

BEST OVEN HASH

Barbara Larson

1 1/2 c. beef (coarsely ground -- cooked)  
 1 c. potatoes (cooked - coarsely ground or chopped)  
 1/2 c. onion (coarsely ground or chopped)  
 1/2 c. parsley (chopped -- optional)  
 1 tsp. salt

Dash of pepper  
 2 tsp. Worcestershire sauce  
 1 (6 oz.) can evaporated milk (2/3 c.)  
 1 T. butter (melted)  
 1/3 c. corn flakes (slightly crushed)

Lightly mix the beef, potatoes, onion, parsley, seasonings and milk. Turn into greased 1 qt. casserole. Mix the corn flakes and butter. Sprinkle over top and bake in a 350° oven for 30 minutes or until heated through. Pass catsup and mustard. Makes 4 servings.

Too many adults and not enough children believe in Santa Claus.



CHIPPED BEEF CASSEROLE

Marylee Dickson

1/2 pkg. noodles  
 2 pkgs. chipped beef  
 1 can cream of chicken soup  
 1 can cream of celery soup or cream  
 of mushroom soup

1/2 c. (scant) milk  
 Potato chips (for the top)

Put in a casserole and sprinkle with grated cheese. (I use Cheddar.) Top with the potato chips and bake at 350° for 30 minutes.

CORNERED BEEF CASSEROLE\*

Mrs. Glover B. Ferrell

1 (8 oz.) pkg. noodles  
 1 (12 oz.) can corned beef (diced)  
 1/4 lb. American cheese (cubed)  
 1 can cream of chicken soup

1 c. milk  
 1/2 c. onion (chopped)  
 3/4 c. buttered crumbs

Cook the noodles in boiling, salted water until tender. Drain. Add corned beef, cheese, soup, milk and onion. Pour into a greased 2 qt. casserole and top with buttered crumbs. Bake at 350° for 45 minutes. Serves 10 to 12.

GOLDEN SHEPHERDS PIE

Barbara Garrels

1 small onion (minced)  
 1/4 c. margarine  
 1/4 c. flour  
 1/4 tsp. salt  
 1/4 tsp. poultry seasoning  
 (optional)  
 Dash of pepper

1 can condensed chicken broth  
 1/4 c. water  
 1 1/2 c. roast pork (diced)  
 1 (10 oz.) box frozen peas and  
 carrots (cooked)  
 2 c. mashed potatoes (seasoned)

Saute onion in margarine for 2 to 3 minutes. Blend in flour and seasonings. Gradually stir in broth and water. Cook, stirring, until thickened. Add pork and peas and carrots. Heat and pour into a 1 1/2 qt. casserole. Spoon potatoes in border around the edge. Bake at 350° for 25 to 30 minutes. Serves 4.

The man who doesn't read good books has no advantage over the man who can't read them.

HAM AND VEGETABLE CASSEROLE

Mrs. Dove W. Allen

1 c. ham (cooked)  
 3/4 c. American cheese (grated)  
 2 T. Minute Tapioca  
 2 T. onion (minced)  
 1 T. parsley (minced)  
 1 T. lemon juice  
 1/2 c. milk or cream

1 can mushroom soup  
 1 pkg. frozen asparagus or  
 chopped broccoli  
 3 eggs (hard cooked - cut up)  
 1/2 c. bread crumbs  
 2 T. butter (melted)

Mix the ham, cheese, tapioca, onion, parsley and lemon juice together. Combine the milk or cream with the mushroom soup and add to the ham mixture. Cook and drain the vegetables, put in buttered casserole and add the cut up eggs.

Pour ham mixture over vegetable and eggs. Top with bread crumbs and melted butter. Bake at 375° for 25 or 30 minutes.

MAIN DISH CASSEROLE

Mrs. O. L. Asby

1 lb. veal (cubed)  
 1 lb. pork (cubed)  
 1 lb. Longhorn cheese  
 1 lb. noodles  
 1 small jar pimientos  
 2 cans cream of chicken soup

1 can cream of mushroom soup  
 1 green pepper  
 1 c. water (rinse out cans)  
 1 small can mushrooms  
 Buttered bread crumbs  
 Salt and pepper

Brown the meat and cook until tender. Cook noodles and combine all ingredients except bread crumbs. Place in a 9x13 inch pan and sprinkle the top with buttered bread crumbs. Bake at 350° oven for 1 1/2 hours. Set out and let cool a few minutes before serving. Yields 12 to 15 servings.

PORK CHOP CASSEROLE

Dorothy Galer

4 pork chops  
 1 (10 1/2 oz.) can golden mushroom  
 soup  
 2 T. soy sauce

1 c. carrots (cut into thin  
 strips)  
 1 pkg. frozen cut green beans  
 1/2 to 1 c. Minute Rice

Brown the pork chops and set aside. Combine canned soup and soy sauce. Place rice, carrot strips and beans in layers in a well greased shallow baking dish (10x6x2 inch). Cover with gravy and arrange pork chops on the top. Cover and bake at 350° for 1 hour or at 325° for 1 1/2 hour. This is a recipe you can enlarge and fix according to the number of people to be served.

The farmer doesn't go to work - he wakes up surrounded by it.



SAUSAGE CASSEROLE

Eva C. Moore

1 lb. lean pork sausage  
1 medium onion  
8 oz. spaghetti

1 (6 oz.) can tomato paste  
1 (8 oz.) can tomatoes or 1 can  
home canned tomatoes

Saute the sausage and onion. Cook spaghetti and drain. Combine spaghetti, sausage without accumulated fat, and tomato products. Season as desired, depending on whether sausage was already seasoned, and bake in a casserole at 375° for 35 to 45 minutes.

SPRING BAKE

Louise Knedler

2 c. ham (cooked - cubed)  
2 c. rice (cooked)  
1/2 c. cheese (grated)  
1/2 c. evaporated milk  
2 T. onion (chopped)

1 can cream of asparagus or  
mushroom soup  
3/4 c. cornflakes (crushed)  
3 T. butter

Mix ham, rice, cheese, milk, onion and soup together. Top with cornflakes and butter. Bake uncovered in a 375° oven for 20 to 25 minutes.

CHEESE FONDUE

Alice Shellabarger

1 c. bread crumbs  
1/4 lb. cheese (cubed)  
1 T. butter  
Salt

Dash of pepper  
1 c. scalded milk  
3 eggs (beaten separately)

Put bread, cheese, butter and seasonings in a bowl. Add the scalded milk, egg yolks and the whites last. Bake in a moderate oven for 25 minutes.

CHEESE FONDUE

Sandra Grieser

1 clove of garlic  
7 oz. Swiss cheese per person  
Lump of butter  
1/4 c. dry wine per person  
4 T. Kirsch  
Nutmeg

Salt and pepper to taste  
1 tsp. cornstarch  
1 pinch soda  
French bread (cubed)

Continued on next page.

CHEESE FONDUE (Continued).

Rub fondue pot with garlic. Crush and add to pot. Add cheese and butter. Pour the wine over mixture. Place over moderate heat and stir with a wooden spoon. When mixture bubbles, stir in the Kirsch in which cornstarch has been dissolved. Add a little nutmeg, salt and pepper. Add soda at the last minute to make the fondue lighter.

Dip cubed French bread in cheese and eat.

NEVER FAIL CHEESE SOUFFLE\*

Mrs. S. G. Baxter - Helen F. Rogers

4 slices bread (2 or 3 days old)  
1/2 lb. American cheese  
4 eggs  
2 c. milk

1 tsp. dry mustard  
1 tsp. salt  
1/2 c. crushed potato chips or  
corn flakes

Cut the bread into 1 inch squares and place in buttered casserole. Mix mustard and salt over bread cubes. Grate or slice thinly the cheese over the top of the bread. Beat the eggs slightly and mix with the milk. Pour over bread and cheese. Let stand a few hours. Sprinkle over the top of this the crushed chips or flakes. Set in a pan of hot water and bake 1 hour and 15 minutes at 350°. Test as for custard. Serves 8.

SALMON OR TUNA CASSEROLE

Mrs. Loren McNeese

Cracker crumbs (medium fine)  
1 pkg. Kraft Dinner  
1/2 c. milk  
1 can cream of mushroom soup

1 can tuna (flaked) or  
salmon (cleaned - flaked)  
1/4 c. butter or oleo  
1/4 c. cheese (diced) or  
Cheese Whiz

Grease a 6x9 inch pan. Line the bottom with cracker crumbs. Cook the Kraft Dinner as directed. Heat milk and mushroom soup. Mix all together, add tuna or salmon and top with cracker crumbs, butter and cheese. Bake at 350° until a golden brown (35 to 45 minutes).

Money can buy a fine dog -- but only love can make it wag it's tail.



TUNA CASSEROLE

P.E.O. Home

- |                                  |  |
|----------------------------------|--|
| 1/4 c. green pepper (diced)      | 1 (8 oz.) pkg. medium noodles                |
| 1 c. celery (sliced)             | (cooked - drained)                           |
| 1 medium onion (chopped)         | 1/2 c. mayonnaise                            |
| 1 1/2 T. oleo                    | 1/4 c. pimiento (chopped)                    |
| 1 can cream of mushroom soup     | 1/3 c. slivered almonds (toasted - optional) |
| 2/3 c. milk                      |  |
| 1 c. cheese (shredded)           |  |
| 1 (9 1/4 oz.) can tuna (drained) |  |

Cook the green pepper, celery, and onion in oleo for 5 minutes. Blend soup and milk, add the cheese. Heat and stir until the cheese melts. Combine tuna, noodles, mayonnaise and pimiento. Pour cheese sauce over mixture and turn into a greased casserole.

Sprinkle almonds over the top if desired. Bake at 400° for 30 to 35 minutes or until hot and bubbly. Chicken may be used instead of the tuna.

TUNA CASSEROLE

Corrine Hill

- |                                      |                       |
|--------------------------------------|-----------------------|
| 1 small can tuna (drained)           | 1/2 c. milk           |
| 1 can mushroom soup                  | 1 can Chinese noodles |
| 1 can celery soup                    |                       |
| 1 can chop suey vegetables (drained) |                       |

Mix well and put into a well greased baking dish. Bake in a moderate oven about an hour.

BEEF MACARONI CASSEROLE

Wanda Miller

- |                               |                                    |
|-------------------------------|------------------------------------|
| 1 c. elbow macaroni           | 1 (10 oz.) can vegetable beef soup |
| 1 lb. ground beef             | 1/2 c. milk                        |
| 1/4 c. onion (chopped)        | 1/2 c. catsup                      |
| Celery (if desired)           | Cheese (grated)                    |
| 1 small clove garlic (minced) |                                    |

Heat the oven to 375°. Cook macaroni in boiling salted water until tender. Drain and rinse. Meanwhile, saute' beef, onion, celery and garlic in a skillet until the meat is brown and onion tender. Remove the fat. Combine beef mixture, macaroni, soup, milk and catsup in a casserole. Top with grated cheese and bake 25 minutes.

It is one thing to itch for something, and another to scratch for it!

CALICO BEANS

Mrs. Leroy Philpott - Vada Johnston

(Vada Johnston calls her recipe Barbequed Beans.)

- |                        |                                  |
|------------------------|----------------------------------|
| 1 can baked beans      | 1 lb. hamburger                  |
| 1 can red kidney beans | 1/2 c. to 1 lb. onions (chopped) |
| 1 can lima beans       | Garlic (if desired)              |
| 1 lb. bacon ends       |                                  |

SAUCE:

- |                           |                           |
|---------------------------|---------------------------|
| 4 T. vinegar              | 2 T. Worcestershire sauce |
| 2 tsp. dry mustard        | 1 c. catsup               |
| 1 c. brown sugar (packed) |                           |

To prepare beans, fry the bacon and lift from the skillet. Pour off the excess fat and fry onion. Remove from the skillet. Then fry hamburger until done, but not browned. Mix the beans with bacon, hamburger and onions. Pour into baking dish.

To prepare sauce mix all 5 ingredients and pour over beans. Bake at 350° for at least 1 1/2 hours. This is a good dish for coop suppers or for the gang starved after the game.

CARRY ALONG CASSEROLE

Mrs. Cecil H. McGohan

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 (8 oz.) pkg. wide noodles        | 2 c. small curd cottage cheese |
| 2 T. butter                        | 1 c. sour cream                |
| 2 lbs. ground beef                 | 1 tsp. salt                    |
| 2 (8 oz.) cans tomato sauce (2 c.) | 1/2 c. onion (chopped)         |
| 2 T. flour                         | 2 T. green pepper              |

Cook the noodles. Drain. In a skillet melt the butter, then brown meat. Drain the excess fat and stir in tomato sauce and flour. Simmer for 10 minutes.

Mix together the cottage cheese, sour cream, salt, onions and green peppers. Place half the noodles in a 3 qt. buttered baking dish. Spread on all the cottage cheese mixture and top with remaining half of the noodles. Cover with the ground beef mixture and bake in a 350° oven for 30 minutes. Serves 12. This can be prepared and frozen for later use.

It is fine for children to have pets -- until the pets start having children.



CHILI CORNBREAD CASSEROLE

Mrs. Edna Rowe

- |   |                                 |
|---|---------------------------------|
| 1 1/2 lbs. lean ground beef                       | 2 T. instant minced onion       |
| 2 T. salad oil                                    | 1 tsp. salt                     |
| 1 (1 lb. 12 oz.) can tomatoes                     | 1/2 tsp. ground black pepper    |
| 1 (1 lb. 4 oz.) can red kidney beans              | 1 (12 oz.) pkg. corn muffin mix |
| 2 T. chili powder (or less for a more mild taste) |                                 |

Brown the meat in oil. Add remaining ingredients except the muffin mix and blend well. Pour into greased 3 qt. casserole and bake in a 325° oven for 30 minutes.

Prepare muffin mix according to the directions. Spoon the mixture around the edge of the hot casserole, leaving an opening in the middle. Return to the oven and increase the oven temperature to 425°. Bake 25 more minutes. Serves 6 to 8.

CHINESE HAMBURGERS

Winifred B. Jacques

- |                             |  |
|-----------------------------|--|
| 1 lb. ground beef           | 1 1/2 cans water                         |
| 2 T. Mazola oil             | 1/4 c. soya sauce                        |
| 2 medium onions (chopped)   | 1/2 c. quick rice                        |
| 1 c. celery (chopped)       | Salt and pepper to taste                 |
| 1 can mushroom soup         | Water chestnuts and mushrooms (optional) |
| 1 can cream of chicken soup |  |

Bake in a 350° oven, covered. Uncover and bake 30 minutes longer. Sprinkle with La Choy noodles and bake 5 minutes longer. Serves 8.

CRUNCHY MEAT CASSEROLE

Vada Johnston

- |                        |                                 |
|------------------------|---------------------------------|
| 1 lb. hamburger        | 1 can mushroom soup             |
| 1/4 c. onion (diced)   | 1 can cream of chicken soup     |
| 1/2 c. rice (uncooked) | 2 cans water                    |
| Salt and pepper        | 1 (3 oz.) can chow mein noodles |
| 1 tsp. soy sauce       |                                 |

Heat the oven to 350°. Saute meat and onions. In a greased 3 qt. casserole combine the hamburger mixture, soups, water, rice and seasonings. Bake, uncovered, 50 minutes. Sprinkle chow mein noodles over the top and bake 10 minutes more. Serves 6.

You have to do your own growing up, no matter how tall your grandfather was.

EASY HAMBURGER CASSEROLE

Nancy Thuma

- |                 |                             |
|-----------------|-----------------------------|
| 1 lb. hamburger | 1 can cream of chicken soup |
| Salt and pepper | 1 can peas (drained)        |
| Onion (chopped) | 1 pkg. frozen Tater Tots    |

Place the uncooked hamburger in the bottom of a 1 1/2 qt. casserole. Sprinkle with salt, pepper and onions to taste. Put soup over this and add peas. Top with the Tater Tots and bake at 350° for about an hour.

EASY HAMBURGER MEAL

Mrs. Clark Burns

- |                          |                                   |
|--------------------------|-----------------------------------|
| 1 lb. hamburger          | Salt and pepper                   |
| 1 onion (minced)         | 2 small or 1 large can sauerkraut |
| 1 green pepper (chopped) | 3/4 to 1 c. instant rice          |

In a skillet cook the hamburger, onion, green pepper and seasonings until brown. Pour off the grease. Add sauerkraut and rice. Simmer a few minutes until the rice is cooked and serve. Serves 8.

GROUND BEEF GRAND STYLE

Helen Eckles

- |                              |                                |
|------------------------------|--------------------------------|
| 1 1/2 lbs. ground beef       | 1 tsp. salt                    |
| 1 c. onions (chopped)        | 1/4 c. catsup                  |
| 1 (8 oz.) pkg. cream cheese  | 1/2 c. stuffed olives (sliced) |
| 1 can cream of mushroom soup | 1 can prepared biscuits        |
| 1/4 c. milk                  |                                |

Brown the meat and onions. Drain off any excess fat. Combine the remaining ingredients with the meat and pour into a 2 qt. casserole. Bake at 375° for 10 minutes. Place 1 pkg. of biscuits on top of the hot mixture and continue baking 15 to 20 minutes more. Makes 5 or 6 servings.

LASAGNA - OLD STYLE

Jane LaMore

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1/2 lb. lasagna                 | 3/4 lb. Ricotta cheese             |
| 4 qts. boiling water            | 2 eggs                             |
| 1 T. salt                       | 2 to 3 T. Parmesan cheese (grated) |
| 1 qt. tomato sauce (see recipe) |                                    |
| 3/4 lb. Mozzarella cheese       |                                    |

Add salt to the boiling water. Add lasagna and cook 20 minutes or until tender. Stir often or add 1 T. butter or oil to help prevent sticking. Drain lasagna.

Continued on next page.



## LASAGNA -- OLD STYLE (Continued).

Cover the bottom of a baking dish with 1/3 of the tomato sauce. Cover tomato sauce with 1/4 lb. of thin slices of Mozzarella cheese. Beat 2 eggs into the Ricotta cheese. Put 1/4 lb. Ricotta cheese on top of the Mozzarella. Add a layer of cooked lasagna (use half). Repeat this sequence, using remaining ingredients. Sprinkle last layer of Ricotta cheese with grated Parmesan cheese.

Bake in a 375° oven about 25 minutes or until the Mozzarella is melted and the Parmesan cheese browns. Serves 8 to 12.

## TOMATO SAUCE -- ITALIAN STYLE

3 T. olive oil	1/8 tsp. black pepper
1 c. onions (chopped)	1/4 to 1/2 tsp. dry crushed red pepper
1/4 c. celery (chopped)	
1 clove garlic (finely chopped)	1 (6 oz.) can tomato paste
1/2 lb. ground beef	1 (No. 2) can plain or Italian tomatoes
1/2 lb. Italian sausage <u>or</u> ground pork (hot sausage)	1/4 to 1/2 tsp. dried oregano
About 1 tsp. salt	1/4 to 1/2 tsp. dried basil

Heat the olive oil in a heavy saucepan or skillet. Add the onion, celery and garlic. Sauté until brown. Add meat and sauté until brown. Season with salt and pepper. Cover and steam a couple of minutes. Add remaining ingredients, cover and cook over low heat 1 to 2 hours. Yields about 1 qt.

## MEAT CASSEROLE

Alma Noble

1 lb. hamburger	1 c. raw rice <u>or</u> raw macaroni
1 small onion (diced)	1 pkg. chicken noodle soup
1 small pepper (diced)	3 c. boiling water
1 c. celery (diced)	Chinese noodles
Salt <u>and</u> pepper to taste	

Combine the first 5 ingredients. Cook in skillet until the meat is done. Put in a 3 qt. casserole and add the raw rice or raw macaroni, the noodle soup and boiling water. Bake at 350° for 1 hour. Cover with the Chinese noodles and return to the oven for 15 minutes.

The average taxpayer may be the first natural resource to be exhausted.

## MOCK PIZZA

Shirley Schoffelman

1 (1/4 lb.) pkg. soda crackers	1 1/2 lb. ground beef
Velveeta cheese	1 tsp. oregano
1 can tomato soup	Salt, pepper, <u>and</u> onion to taste
1/2 can milk	

Butter a 9x9 inch pan. Crumble by hand 1 pkg soda crackers in the pan. Cover with a layer of sliced Velveeta. Brown the ground beef, oregano, salt, pepper and onion. Add the hamburger mixture on top of the crackers and cheese. Cover with another layer of cheese.

Mix 1 can tomato soup with 1/2 can of milk. Pour over the hamburger mixture and cheese. Bake at 350° for 45 minutes.

## "MORE"

Bernice M. Huffman

1 lb. hamburger	1 small can peas
1/2 lb. sausage	1 small can pimientos
1 small onion (minced)	1 small can ripe olives
1 T. butter	1/2 tsp. salt
1 1/2 c. spaghetti (cooked)	1/2 lb. American cheese (grated)
1 pt. canned tomatoes	

Brown the first 3 ingredients in the butter. Add the other ingredients and simmer 30 minutes. Put in a casserole and add the grated American cheese. Bake in a 350° oven for 30 minutes.

## NOODLE CASSEROLE

Frances Caldwell

1/2 c. onion	1 pkg. noodles
1 c. celery (chopped)	Salt to taste
1 1/2 lbs. hamburger	Grated cheese
2 c. tomato juice	

Brown the onion and celery with the hamburger. Add tomato juice and simmer 5 to 10 minutes. Cook the noodles in salted water. Add cooked noodles to the hamburger mixture. Season and place in a casserole. Add grated cheese on top and bake in a 350° oven for 20 to 30 minutes. Makes a large amount.

To err is human -- so is blaming it on someone else.



POTATO PATCH CASSEROLE

Jane Christensen

1 lb. ground beef  
 1/2 c. onion (chopped)  
 1 egg  
 1/4 c. milk  
 1/4 c. dry bread crumbs  
 1 tsp. salt  
 1/4 tsp. pepper  
 1/4 tsp. celery salt  
 5 c. potatoes (sliced)

1 (10 oz.) pkg. frozen peas  
 and carrots (partially thawed)  
 1 tsp. salt  
 Dash of pepper  
 1 pkg. Kraft white sauce mix  
 1 1/2 c. milk  
 1/2 lb. Velveeta cheese (cubed)

Combine the meat, onion, egg, milk, bread crumbs and seasonings. Mix lightly. Shape into 10 meat balls and brown in oil.

Combine potatoes, vegetables and seasonings. Gradually add milk to the sauce mix; bring to a boil, stirring constantly. Reduce heat and cook until thickened. Stir in Velveeta and heat until melted. Arrange meat balls in greased shallow 3 qt. casserole. Add the potato mixture and cover with Velveeta sauce. Bake at 375° for 45 minutes or until the potatoes are done. Serves 5.

PREACHER'S CASSEROLE

1 lb. ground beef  
 1 c. onions (chopped)  
 1 c. celery (chopped)  
 1 can cream of mushroom soup

1 can chicken with rice soup  
 1 can mixed vegetables  
 2 1/2 c. chow mein noodles

Brown the beef, onions and celery. Add soups, mixed vegetables, and 1 1/2 c. chow mein noodles. Bake for 25 minutes at 350°.

Sprinkle with remaining noodles and bake for 20 to 25 minutes. Yields 6 to 8 servings.

SATURDAY NOODLE BAKE

Vada Johnston

2 lbs. ground beef  
 2 T. butter  
 2/3 c. onion (chopped)  
 1 (3 oz.) pkg. cream cheese (diced)  
 2 T. sugar  
 1 1/2 T. Worcestershire sauce  
 1/4 tsp. pepper

1 tsp. salt  
 1 can tomato soup  
 1 can mushroom soup  
 1 pkg. noodles (wide cut)  
 1 c. corn flakes  
 1/4 c. butter (melted)

Cook the noodles as directed. Brown meat and onion in butter. Add next 7 ingredients and simmer for 15 minutes. Alternate a layer of noodles and meat mixture in a casserole. Mix corn flakes and butter. Put on top and bake at 350° for 20 minutes.

SPAGHETTI AMORE

Mrs. Robert Shepp

1 lb. hamburger  
 1/2 c. onion  
 1/4 c. green pepper  
 1 can cream of mushroom soup  
 1 can tomato soup

1 can water  
 1 clove garlic (optional)  
 Salt and pepper  
 1/2 c. sharp Cheddar cheese  
 1/2 lb. spaghetti (cooked - drained)

Lightly brown the hamburger, onion and green pepper in 2 T. shortening. Add the 2 cans of soup, 1 can of water, garlic, salt and pepper. Heat. Blend with the cheese and spaghetti in a 3 qt. casserole. Top with 1/2 c. more cheese and bake at 350° for 30 minutes.

SPANISH RICE

Mrs. Hjalmar Monson

1 lb. ground beef  
 1 c. raw carrots (shredded)  
 1 c. celery (diced)  
 1 c. onion (diced)

1/2 c. green pepper  
 1 c. rice (uncooked)  
 1 pt. tomato juice

Parboil the rice while browning meat and vegetables. Combine rice, meat, vegetables and tomato juice in a greased casserole. Bake at 350° for 1 hour.

CHICKEN CASSEROLE

Mrs. James Helphrey

4 c. chicken (diced)  
 1 can cream of chicken soup  
 1 can cream chicken and rice soup  
 1 small can Pet milk

1 can chow mein noodles  
 1 c. corn flakes (crushed)  
 Cheese (shredded)

Mix together the first 5 ingredients and put in a casserole. Top with the crushed corn flakes and shredded cheese. Bake in a 375° oven for 40 minutes. If dry, add more milk.

CHICKEN CASSEROLE

Dee Anderson

1 chicken  
 1 can cream of chicken soup  
 3/4 c. salad dressing  
 1 T. lemon juice  
 1 c. celery (chopped)

1/2 c. pimiento (chopped)  
 3 eggs (hard boiled)  
 1 medium size pkg. potato chips

Cook chicken, chop into pieces. Place layer of crushed potato chips in a 9x13 inch baking dish. Mix the chicken and all the other ingredients. Place on potato chips and cover with potato chips. Bake at 375° for 30 minutes.



CHICKEN CASSEROLE

JaNeal Rockwell

1 can chicken (boned)	1/2 c. celery (diced)
1 can Chinese noodles	1 small onion
1 can cream of mushroom soup	Pimiento
1/2 soup can of milk	1 can bean sprouts (drained)
1 can mushrooms (drained)	1/2 c. cashews

Grease casserole and line with the Chinese noodles. Mix everything else together and put in the casserole. Sprinkle O.K. cereal on top and bake at 375° for 45 minutes.

CHICKEN PIE

Mrs. O. L. Asby

1 (4 to 5 lb) chicken	2 T. butter (melted)
2 tsp. baking powder	2 c. milk
1/2 tsp. salt	1 egg (beaten)
1 1/2 c. flour	

Cook the chicken, remove the bones and skin. Cut the chicken into small pieces. Make milk gravy from the chicken broth and cover the bottom of a 9x13 inch pan with gravy (reserving some for the baked pie.)

Add the cut up chicken and cover with the batter. To make batter combine the dry ingredients, add melted butter, beaten egg and the milk. Bake in a 375° oven for 20 to 30 minutes, or until done. Serve by cutting into squares and pouring a little of the hot gravy over each piece. Yields 10 to 12 servings.

CHICKEN SOUFFLE

Winnie Morgan

9 slices of bread	1/2 c. mayonnaise
4 c. chicken (cooked - diced)	2 oz. pimiento (diced)
1/2 lb. mushrooms (sauteed)	9 slices Cheddar cheese
1/2 c. butter	4 eggs (beaten)
1 (8 oz.) can water chestnuts	1 T. salt
1 can celery soup	1 can cream of mushroom soup
2 c. buttered crumbs	2 c. milk

Butter bread with part of the 1/2 c. butter. Line bottom of a greased pan and cover with chicken, mushrooms and chestnuts; dot with mayonnaise.

Combine eggs, milk, salt and pour over chicken. Lay slices of cheese over all and spoon celery, mushroom soup and diced pimiento on top. Cover with foil and refrigerate over night. Bake next day in a 350° oven for 1 to 1 1/2 hours. Fifteen minutes before removing from the oven cover with crumbs buttered with part of the butter and return to the oven.

CHICKEN-STRING BEAN CASSEROLE

Mrs. L. P. Hixson

1 pkg. Pepperidge Dressing	1 can mushrooms (sliced)
1/4 c. margarine	1 can mushroom soup
1/2 c. hot water	1 soup can of milk
1 can French style string beans	Slivered almonds
1 chicken (cook - bone and dice)	

Using a 9x13 inch pan sprinkle 2/3 package of Pepperidge Dressing over the bottom. Melt the margarine in hot water and pour over the dressing. Drain string beans and spread over the dressing. Spread diced chicken over beans, then the can of mushrooms. Heat milk and soup. Pour over all, then sprinkle slivered almonds and last 1/3 of the dressing over the top.

Bake at 350° for 50 minutes.

CHICKEN SUPREME

Veda Cornick

2 1/2 c. chicken (cooked - diced)	1 small can mushrooms
2 c. mushroom soup (undiluted)	1 small onion (chopped fine)
1 c. milk	1 pkg. Creamettes (uncooked)
1 c. chicken broth	1/2 stick margarine
1/2 lb. Velveeta cheese (cubed)	(melted)
4 eggs (hard cooked - mashed)	

Mix all the ingredients and put in a buttered 9x13 inch pan. Refrigerate over night. Remove 1 hour before baking. Cover the top with buttered crumbs and paprika. Bake at 350° for 1 hour.

CHICKEN WILD RICE CASSEROLE

Evelyn Bradley

1 (5 oz.) can chicken (boned)	1/2 c. mayonnaise
1 can cream of chicken soup	1 T. lemon juice
3 eggs (hard boiled - chopped)	1 c. wild rice (cooked)
1/2 c. slivered almonds	1 1/2 c. potato chips
1 T. onion (minced)	(crushed)
1 c. celery (chopped)	

Saute the onion and celery in a small amount of oil until transparent. Combine all ingredients except potato chips and turn into a 1 1/2 qt. buttered casserole. Place crushed potato chips on top and bake, uncovered, at 450° for 15 to 20 minutes or until bubbly. Serves 6.

Many people are like tug boats -- they toot the loudest when in a fog.



CHICKEN WILD RICE CASSEROLE

Mrs. Robert Burden

- |  |  |
|--|--|
| 1 (2 to 3 lb.) chicken                       | 2 (4 oz.) cans mushroom pieces and stems |
| 1 c. water                                   | 1/4 c. butter                            |
| 1 c. dry cooking sherry <u>or</u> white wine | 2 (6 oz.) pkgs. long grain and wild rice |
| 1 1/2 tsp. salt                              | 1 c. sour cream                          |
| 1/2 tsp. curry powder                        | 1 can cream of mushroom soup             |
| 1 medium sliced onion                        |  |
| 1/2 c. celery (sliced)                       |  |

Combine the first 7 ingredients. Bring to a boil and cook chicken until tender (about 1 hour). Cool. Remove the skin from the chicken and discard. Cut meat into bite sized pieces.

Saute' the mushroom pieces and stems in 1/4 c. butter. Cook the 2 pkgs. rice in the broth. Combine the chicken, rice and mushrooms (reserving enough mushrooms to circle the casserole.)

Blend the sour cream and mushroom soup with the chicken mixture. Arrange reserved mushrooms in a circle on top of the casserole and bake 1 hour in a 350° oven.

Can be made before hand and refrigerated until needed. Serves 12. (Use a 4 qt. casserole.)

CHOP SUEY FOR DIETERS (Serves 6 to 8)

Mrs. Rama Challen

- |  |                          |
|--|--------------------------|
| 3 c. cabbage (shredded)                          | 4 cubes chicken bouillon |
| 1 c. mushrooms (drained)                         | 4 c. water               |
| 4 c. bean sprouts (drained)                      |                          |
| 1/2 bunch celery (cut up with the tops included) |                          |

Cook until soft (about 1/2 hour). Add 1/4 c. soy sauce. Keep refrigerated. Eat hot or cold over tuna, shrimp or chicken.

FOR CHICKEN CHOP SUEY:

Measure out 1 c. chop suey. Add 6 oz. cooked chicken and 4 oz. bamboo shoots. Heat and pour over 1/2 c. cooked rice. Add more soy sauce to taste. Makes 1 large or 2 smaller servings.

You never hear a livewire worry about somebody stepping on him.

EASY CHICKEN OR DRIED BEEF CASSEROLE

Gloria Gugeler

- |                      |   |
|----------------------|---|
| 1 c. dry macaroni    | 1 can chicken <u>and</u>                |
| 1 c. milk            | 1 can cream of chicken soup             |
| 1 c. cheese (cut up) | <u>or</u> 1-2 pkg. chipped beef         |
| 2 eggs (hard cooked) | <u>and</u> 1 can cream of mushroom soup |
| 1 T. onion (minced)  |   |

Mix all the ingredients together. Pour into greased casserole dish. This can be made ahead, covered and refrigerated over night. If possible, take out about 1 hour before baking. Bake at 350° for about 1 hour.

TURKEY CASHEW CASSEROLE

Mary Everts

- |   |  |
|---|--|
| 1 1/2 c. turkey (chopped)                 | 1 T. onion (minced)                    |
| 1 can mushroom soup                       | 30 crackers (coarsely crushed -- 2 c.) |
| 1 1/2 c. celery (coarsely cut)            |  |
| 1/4 to 1/2 lb. cashews (coarsely chopped) |  |

Mix together the first 5 ingredients. Layer turkey mixture and cracker crumbs alternately in a 1 1/2 qt. casserole. Dot with butter on top and bake in a 325° oven for 40 minutes. Serves 6.

TURKEY CASSEROLE

Norene Rudat

- |                                       |                              |
|---------------------------------------|------------------------------|
| 4 c. turkey <u>or</u> chicken (diced) | 1 1/2 tsp. onion (chopped)   |
| 3 c. celery (diced)                   | 1 c. mayonnaise              |
| 1/2 c. almonds (chopped -- optional)  | 2 c. Cheddar cheese (grated) |
| 2 T. lemon juice                      | 2 c. potato chips (crushed)  |

Toss all the ingredients together except the cheese and potato chips. Salt and season to taste. Pour cheese and chips over the casserole. Bake at 375° for 60 minutes if in a deep bowl. If in a shallow dish bake at 350° for half an hour with the cover on, the last half hour uncovered.

.....



ADDITIONAL RECIPESVegetables  
and Sauces



## VEGETABLES

ASPARAGUS-CHEESE CASSEROLE

Joy Hayward

3/4 c. ripe olives  
 1/8 tsp. salt  
 3 1/2 T. butter  
 1/2 tsp. paprika

1 c. milk  
 3 T. cheese (grated)  
 2 c. asparagus (cooked)  
 1/2 c. cracker crumbs

Cut the olives into large pieces. Melt 2 T. of the butter and blend in flour, salt and paprika. Stir in milk, cook until thickened. Stir in cheese. Combine with asparagus and olives. Pour into casserole.

Blend remaining butter and crumbs. Sprinkle over the top and bake at 350° for 20 minutes or until the crumbs are brown. Serves 4 to 6.

LOW-CAL ASPARAGUS SOUP

Mrs. Rama Challen

1 c. asparagus  
 1 chicken bouillon cube

Juice from asparagus plus  
 water to make 1 c.

Combine and blend in a blender for 30 seconds. Season as desired. Heat and serve.

Delicious served with toast and cheese or a toasted cheese sandwich.

SCALLOPED ASPARAGUS

Kay Lange

2 c. canned asparagus  
 4 eggs (hard boiled)  
 2 T. flour  
 2 T. butter

1 c. milk  
 4 to 5 slices cheese  
 Buttered crumbs

Drain the asparagus and slice the eggs. Place in a baking dish. Melt the butter, stir in the flour, add the milk and blend. Cook until thick. Add the cheese as the sauce thickens. Pour over the asparagus and eggs. Top with buttered crumbs and bake at 350° for 30 minutes. Serves 6.

Broccoli can be used in place of the asparagus.

The most valuable of all education is the ability to make yourself do the things you have to do when they have to be done, whether you like it or not.



SCALLOPED ASPARAGUS

Miriam Chrissinger

1 T. butter  
5 to 6 level T. flour  
2 c. milk  
1/2 tsp. salt

3 eggs (hard cooked)  
1 (No. 2) can asparagus (drained)  
Buttered crumbs

Make a cream sauce of the first 4 ingredients. Add the eggs, chopped, and the drained asparagus. Pour into a baking dish, cover with buttered crumbs and brown in a moderate oven about 1/2 hour.

BROWNED BARLEY CASSEROLE

(Serves 18)

Mrs. Gertrude Padley

1/4 lb. butter  
1 3/4 c. quick barley  
1 large onion (chopped)  
1 tsp. salt

1 c. mushrooms  
4 c. boiling water  
6 chicken bouillon cubes (dissolve in the boiling water)

Melt the butter in a frying pan. Add barley and stir until golden brown. Stir in the remaining ingredients. Simmer, covered, for 1 hour. Put in covered casserole in a slow oven (325°) for 1 more hour. More liquid may be added as needed.

Variation: 1 can condensed cream of mushroom soup and 3 c. cooked and cubed turkey, chicken or pork may be added to the above ingredients before cooking.

SOUR CREAM BAKED BEANS

2 c. beans  
1 c. sour cream  
1 c. tomato juice

Betty Burrow  
2 c. dry beans (cooked)  
2 T. brown sugar  
2 T. sorghum  
1/2 tsp. salt

Mix all the ingredients. Place in casserole dish in a 325° oven until warmed through.

BROCCOLI CASSEROLE\*

Zella Challen - Janet Wilson Bell

1/4 c. onion (chopped)  
4 T. butter  
2 T. flour  
1/2 c. water  
1 (8 oz.) jar cheese spread

2 pkgs. frozen broccoli (chopped)  
3 eggs (well beaten)  
1/2 c. soda cracker crumbs  
2 T. butter (melted)

Continued on next page.

BROCCOLI CASSEROLE (Continued).

Saute' onion in butter. Stir in flour, add water and cook over low heat until thick and boils. Blend in cheese. In the meantime, thaw and drain broccoli thoroughly. Mix with cheese spread.

Add the eggs and mix gently. Cover with buttered crumbs (bread crumbs may be used). Bake at 325° for about 30 minutes. Serve immediately. Serves 8 to 10.

BROCCOLI-RICE CASSEROLE

Jan Rankin

1/2 c. onion (chopped)  
1/2 c. celery (chopped)  
1/4 c. butter  
1 box Uncle Ben's wild rice

1 (10 oz.) pkg. frozen broccoli  
1 small can Pet milk  
1 can cream of chicken soup  
1 small jar Cheese Whiz

Saute' the onion and celery in butter. Cook rice according to directions. Cook broccoli according to directions and drain. Mix all the ingredients together in a 7x11 inch dish and put the Cheese Whiz over the top. Bake in a 325° oven for 35 to 40 minutes.

BROCCOLI WITH RICE

Mrs. James Helphrey

1 pkg. frozen broccoli (chopped)  
1 c. rice (cooked)  
1 c. celery (cut fine)

1 small onion  
1 can mushroom soup  
1 small jar Cheez Whiz

Saute' celery and onion in butter. Add the rest of the ingredients and pour into a casserole. Bake at 350° until bubbly.

BROCCOLI SUPREME

Alta Thomas

1 pkg. frozen broccoli (chopped)  
1/2 can cream of mushroom soup  
1 egg  
1 small onion  
1/2 c. mayonnaise

Salt  
Pepper  
1/2 c. Cheddar cheese (grated)  
10 to 15 Ritz crackers (crushed)

Beat the egg, grate the onion and mix all ingredients together. Spread grated cheese over the top. Top with the crumbled crackers and bake at 350° for 45 minutes.

When you talk you repeat something you already know.  
When you listen you learn something.



BRUSSEL SPROUTS

Marie Carnahan

- |                                    |                                 |
|------------------------------------|---------------------------------|
| 1/2 c. onion (chopped)             | 1/4 c. sour cream               |
| 2 tsp. dill leaves                 | 2 pkgs. frozen brussels sprouts |
| 2 T. butter                        | (cook and drain)                |
| 1 (11 oz.) can Cheddar cheese soup | 1 (5 oz.) can water chestnuts   |
|                                    | (sliced)                        |

In a heavy saucepan cook onion, dill and butter. Stir in the cheese soup, until smooth. Add the remaining ingredients and heat, stirring now and then. Yields 8 servings.

CABBAGE AND CRACKER SCALLOP\*

Mrs. S. G. Baxter

- |                                 |                      |
|---------------------------------|----------------------|
| 20 soda crackers                | 1 1/2 tsp. salt      |
| 1 qt. cabbage (finely shredded) | 1/4 tsp. celery seed |
| 1 1/2 c. milk                   | 1/4 tsp. pepper      |
| 4 T. butter                     |                      |

Coarsely crumble the soda crackers and sprinkle half over the bottom of a well buttered casserole. Add the finely shredded cabbage and top with remaining crumbs. Heat the milk with the salt, celery seed, pepper and 3 T. butter. Pour over the cabbage and bake at 350° for 45 minutes. Dot the top with the last T. of butter about 10 minutes before the end of the baking period. Serves 6.

SWEET-SOUR CABBAGE\*

Mrs. Raymond Hanks

- |  |                        |
|--|------------------------|
| 5 c. cabbage (shredded)                                  | 1/3 c. vinegar         |
| 4 slices bacon (diced)                                   | Salt                   |
| 3 T. brown sugar   | Pepper                 |
| 2 T. flour   | 1 small onion (sliced) |
| 1/2 c. water (using any excess drained from the cabbage) |                        |

Cook the cabbage in a small amount of boiling water 7 minutes. Fry bacon; remove bacon from the pan and add sugar and flour to the fat. Blend. Add water, vinegar and seasonings. Cook until thick, then add onion, bacon and cabbage and heat through.. Serve hot. Serves 4 to 6.

Don't expect people to be perfect and they will never disappoint you.

TOMATO-KRAUT CASSEROLE

Mary Ellen Biggs

- |                         |                      |
|-------------------------|----------------------|
| 1/3 lb. bacon           | 2/3 c. sugar         |
| 1 (16 oz.) can kraut    | 1 T. onion (chopped) |
| 1 (16 oz.) can tomatoes |                      |

Fry the bacon until crisp. If the tomatoes are very juicy drain part of the liquid off. Mix all together in a casserole. Crumble bacon over the top and finish top with cracker crumbs. Bake 1 hour in a slow oven (about 325°). I use a flat casserole. Serves 8.

CARROTS AND ASPARAGUS

Maude Nihart

- |  |             |
|--|-------------|
| 2 (14 oz.) cans asparagus (drained)                    | 2 T. butter |
| 1 lb. carrots (sliced - cooked - seasoned and drained) | 2 T. flour  |
|  | 2 c. milk   |

Alternate the vegetables in layers in a casserole. Make a white sauce by melting butter, stirring in the flour and then the milk. Cook until thick. Pour over the vegetables and top with buttered bread crumbs. Bake at 350° for 30 minutes.

CARROT RING

Eva C. Moore

- |                   |                         |
|-------------------|-------------------------|
| 10 medium carrots | 1 small onion (chopped) |
| Salt              | 1/4 c. butter           |
| Pepper            | 1 c. bread crumbs       |
| 1 c. milk         | Creamed peas            |

Cook carrots in salt water. Drain and mash. Add salt, pepper, milk, onion, butter and bread crumbs. Pour into greased ring mold and bake in a 350° oven for 30 minutes. Unmold and fill the center with creamed peas. Makes 12 servings.

DELICIOUS CARROT CASSEROLE

Mrs. Carolyn Sidebottom

- |                               |                              |
|-------------------------------|------------------------------|
| 4 c. carrots (sliced)         | 1 c. Velveeta cheese (cubed) |
| 1/4 stick butter or margarine | Potato chips (crushed)       |
| 1 small onion (diced)         |                              |

Boil carrots 4 minutes in water. They should still be crisp. Drain, and put in a buttered casserole.

Combine with slices of butter and onions. Cover with cheese and put potato chips on the top. Bake in a 350° oven for 30 minutes. (Fits well in a 9x13 inch pan.)



BRUSSEL SPROUTS

Marie Carnahan

1/2 c. onion (chopped)	1/4 c. sour cream
2 tsp. dill leaves	2 pkgs. frozen brussels sprouts
2 T. butter	(cook and drain)
1 (11 oz.) can Cheddar cheese soup	1 (5 oz.) can water chestnuts
	(sliced)

In a heavy saucepan cook onion, dill and butter. Stir in the cheese soup, until smooth. Add the remaining ingredients and heat, stirring now and then. Yields 8 servings.

CABBAGE AND CRACKER SCALLOP\*

Mrs. S. G. Baxter

20 soda crackers	1 1/2 tsp. salt
1 qt. cabbage (finely shredded)	1/4 tsp. celery seed
1 1/2 c. milk	1/4 tsp. pepper
4 T. butter	

Coarsely crumble the soda crackers and sprinkle half over the bottom of a well buttered casserole. Add the finely shredded cabbage and top with remaining crumbs. Heat the milk with the salt, celery seed, pepper and 3 T. butter. Pour over the cabbage and bake at 350° for 45 minutes. Dot the top with the last T. of butter about 10 minutes before the end of the baking period. Serves 6.

SWEET-SOUR CABBAGE\*

Mrs. Raymond Hanks

5 c. cabbage (shredded)	1/3 c. vinegar
4 slices bacon (diced)	Salt
3 T. brown sugar	Pepper
2 T. flour	1 small onion (sliced)
1/2 c. water (using any excess drained from the cabbage)	

Cook the cabbage in a small amount of boiling water 7 minutes. Fry bacon; remove bacon from the pan and add sugar and flour to the fat. Blend. Add water, vinegar and seasonings. Cook until thick, then add onion, bacon and cabbage and heat through.. Serve hot. Serves 4 to 6.

Don't expect people to be perfect and they will never disappoint you.

TOMATO-KRAUT CASSEROLE

Mary Ellen Biggs

1/3 lb. bacon	2/3 c. sugar
1 (16 oz.) can kraut	1 T. onion (chopped)
1 (16 oz.) can tomatoes	

Fry the bacon until crisp. If the tomatoes are very juicy drain part of the liquid off. Mix all together in a casserole. Crumble bacon over the top and finish top with cracker crumbs. Bake 1 hour in a slow oven (about 325°). I use a flat casserole. Serves 8.

CARROTS AND ASPARAGUS

Maude Nihart

2 (14 oz.) cans asparagus (drained)	2 T. butter
1 lb. carrots (sliced - cooked - seasoned and drained)	2 T. flour
	2 c. milk

Alternate the vegetables in layers in a casserole. Make a white sauce by melting butter, stirring in the flour and then the milk. Cook until thick. Pour over the vegetables and top with buttered bread crumbs. Bake at 350° for 30 minutes.

CARROT RING

Eva C. Moore

10 medium carrots	1 small onion (chopped)
Salt	1/4 c. butter
Pepper	1 c. bread crumbs
1 c. milk	Creamed peas

Cook carrots in salt water. Drain and mash. Add salt, pepper, milk, onion, butter and bread crumbs. Pour into greased ring mold and bake in a 350° oven for 30 minutes. Unmold and fill the center with creamed peas. Makes 12 servings.

DELICIOUS CARROT CASSEROLE

Mrs. Carolyn Sidebottom

4 c. carrots (sliced)	1 c. Velveeta cheese (cubed)
1/4 stick butter or margarine	Potato chips (crushed)
1 small onion (diced)	

Boil carrots 4 minutes in water. They should still be crisp. Drain, and put in a buttered casserole.

Combine with slices of butter and onions. Cover with cheese and put potato chips on the top. Bake in a 350° oven for 30 minutes. (Fits well in a 9x13 inch pan.)



CORN CASSEROLE

Helen Rogers

1 egg  
1 c. milk  
1 T. sugar  
1 tsp. salt  
2 slices bacon

1 c. coarse cracker crumbs  
1 can cream style corn  
12 to 16 pieces Longhorn  
cheese (in 1/2 inch cubes)

Mix egg, milk, sugar and salt. Add corn and crackers. Put in a buttered casserole and press cheese cubes into mixture. Cut bacon in halves and arrange on top. Bake 1 hour. Start at 250° and increase to 350°.

CORN-OYSTER CASSEROLE

Joy Hayward

1 can cream style corn  
1/2 pt. oysters

1 can mushroom soup  
Cracker crumbs

Put a layer of cracker crumbs in the bottom of a casserole. Add a layer of corn, then a layer of oysters and a layer of corn. Top with cracker crumbs and pour over all the can of mushroom soup. Bake at 350°.

SCALLOPED CORN

Mrs. Robert Statler

1 can whole kernel corn or  
1 pt. fresh frozen corn  
1 c. crushed crackers  
1/2 c. celery (finely diced)  
1 small onion (finely diced)  
2/3 c. American cheese (shredded)

1 c. milk (warmed)  
1 tsp. salt  
1/4 tsp. paprika  
2 T. butter  
1 egg (beaten)

Combine all ingredients. Bake in a 350° oven for 45 to 50 minutes. May be combined ahead of time, putting in crackers and milk when ready to bake. Serves 8.

EGGPLANT CASSEROLE

Ida M. Frazer

1 medium eggplant  
2 T. butter  
2 eggs (beaten slightly)  
1/4 tsp. salt  
Dash of pepper

1 c. milk  
8 Saltine crackers (crushed)  
1/4 lb. mellow Cracker Barrel  
cheese (grated)

Continued on next page.

EGGPLANT CASSEROLE (Continued).

Peel and cube eggplant. Cover with lightly salted water and cook for about 15 minutes or until tender. Drain the eggplant and butter while hot. Combine eggs, salt and pepper and milk with crushed crackers. Add cheese, reserving 1/4 c. Pour into a 1 qt. casserole and bake in a 350° oven for 20 to 30 minutes. Add the remaining cheese and return to the oven for about 5 minutes until the cheese is melted. Makes 6 servings.

SCALLOPED EGGPLANT\*

Mrs. Dwight Shellabarger

1 large eggplant (4 c. - diced)  
1/3 c. milk  
1 can cream of mushroom soup  
1/2 c. onion (chopped)

3/4 c. packaged herb seasoned  
stuffing  
1 egg (slightly beaten)  
1 recipe Cheese Topper

CHEESE TOPPER:

1/2 c. packaged herb seasoned  
stuffing  
2 T. butter (melted)

1 c. sharp American process  
cheese (shredded)

Cook the diced eggplant in boiling salted water until tender, 6 to 7 minutes. Drain. Meanwhile gradually stir milk into soup and blend in egg. Add drained eggplant, onion and stuffing. Toss lightly to mix. Turn into greased 10x6x1 1/2 inch baking dish.

For Cheese Topper, finely crush the stuffing. Toss with the melted butter and sprinkle over the casserole. Top with cheese. Bake in a 350° oven for 20 minutes or until hot. Makes 6 to 8 servings.

BARBEQUED GREEN BEANS

Mrs. Robert Shepp

1 (No. 303) can cut green beans  
3 strips bacon  
2 T. onion (chopped)

1 can cream of tomato soup  
1 small can mushrooms (chopped)

Add a can of water to green beans and cook for 45 minutes. Drain and cut bacon into small pieces. Cook bacon and onion in a skillet over low heat until cooked, but not crisp. Add the can of tomato soup undiluted, to bacon-onion mixture. Add mushrooms and mix. Let simmer for about 15 minutes, stirring occasionally. Pour over drained green beans and mix. Simmer until the beans are well flavored. Serves 4 to 6.

Failure is the line of least resistance.



CURRIED GREEN BEANS\*

Mrs. Orville W. Allender

- |                             |                     |
|-----------------------------|---------------------|
| 1 qt. green beans (drained) | 1 tsp. curry powder |
| 2 cans mushroom soup        | Buttered crumbs     |
| 1/4 lb. American cheese     |                     |

Pour mushroom soup in saucepan. Add cheese (cut into pieces) and heat over low heat until the cheese has melted. Stir in the curry powder. Add green beans. Pour into a 1 1/2 qt. casserole and top with buttered crumbs. Bake in a 350° oven for 30 minutes.

Or, this dish may be heated thoroughly on top of the stove and served without baking.

DUTCH GREEN BEANS\*

Mrs. John W. Henderson

- |                                |                       |
|--------------------------------|-----------------------|
| 2 (1 lb.) cans cut green beans | 4 T. vinegar          |
| 4 slices bacon                 | 1 T. prepared mustard |
| 1 onion (dollar size)          | 1 T. sugar            |
| 3 T. flour                     |                       |

Drain the beans. Boil liquid rapidly, reducing to 1 c. Fry the bacon until crisp and crumble. Add chopped onion to bacon fryings and let cook until limp, but not brown. Stir in the flour. Gradually stir in bean liquid. Cook over moderate heat, stirring constantly until thickened. Stir in vinegar, mustard and sugar. Mix well. Stir in beans and crisp bits of bacon. Heat in a moderate oven.

GREEN BEANS AU GRATIN

Mary Everts

- |  |                                |
|--|--------------------------------|
| 1 can green beans                                | 1/4 c. Cheddar cheese (grated) |
| 1 jar strained vegetables and<br>bacon baby food | Buttered bread crumbs          |

Drain the green beans. Add the baby food and grated cheese. Mix and place in a buttered casserole. Cover with buttered crumbs and bake at 350° for 20 minutes.

GREEN BEAN CASSEROLE

Joyce Voss

- |                                     |   |
|-------------------------------------|---|
| 2 cans French style green beans     | 1/2 to 1 c. sharp cheese (grated)             |
| 1 can French fried onions           | 3 slices bacon (partially cooked -<br>cut up) |
| 1 can cream of chicken soup         | 1/2 c. milk                                   |
| 1/2 tsp. basil <u>or</u> dried dill |   |

Mix together and place in a casserole. Sprinkle some French fried onions on the top and bake in a 375° oven for 30 to 40 minutes. Serves 10 to 12.

GREEN BEAN CASSEROLE\*

Mrs. O. T. Wilson

- |                              |                           |
|------------------------------|---------------------------|
| 2 cans green beans           | 1 can French fried onions |
| 1 can cream of mushroom soup |                           |

Drain the beans. Place in a buttered casserole and gently fold in cream of mushroom soup (undiluted). Mix onion rings gently through the bean mixture reserving 1/4 can for the top during the last 10 minutes of baking. Bake at 350° for 30 minutes. Serves 8.

ORIENTAL GREEN BEANS

Mrs. A. M. Wettach

- |  |                                 |
|--|---------------------------------|
| 1/2 c. butter  | 1/2 tsp. pepper                 |
| 1/2 c. onion (chopped)                                     | 1/2 c. mushroom juice           |
| 2 (4 oz.) cans mushrooms (drained)                         | 1 c. milk                       |
| 1 (5 oz.) can water chestnuts<br>(drained - thinly sliced) | 2 c. cheese (shredded)          |
| 2 pkgs. frozen French cut green<br>beans (thawed)          | 2 tsp. soy sauce                |
| 4 T. butter  | Dash of Worcestershire<br>sauce |
| 1/3 c. flour   | 1 can French fried onions       |
| 1 tsp. salt  |                                 |

In the 1/2 c. butter sauté onion, mushrooms and water chestnuts until tender. Mix in the thawed beans and set aside. Make a cream sauce by melting the 4 T. butter and stirring in flour and seasoning, adding mushroom juice and milk. Cook until smooth and thickened. Add shredded cheese, sauces and stir until cheese melts.

Put half the bean mixture in a large 9x13 inch pan and cover with half the cheese. Repeat. Then bake at 350° for 15 minutes. Remove from the oven and sprinkle the crumbled French fried onions over the top. Return to the oven and bake 10 minutes more.

BAKED ONIONS AND APPLES

Mrs. A. M. Wettach

- |                           |                                   |
|---------------------------|-----------------------------------|
| 2 large onions (sliced)   | 1 tsp. lemon rind (grated)        |
| 4 apple rings (raw) (cup) | 2 T. lemon juice                  |
| 1/2 c. sugar              | 1/4 c. butter <u>or</u> margarine |
| 1/4 tsp. nutmeg           |                                   |

Continued on next page.



## BAKED ONIONS AND APPLES (Continued).

Place a layer of sliced onions in a well buttered baking dish. Cover with a layer of apple rings (cored, but not peeled). Mix together the sugar, nutmeg and lemon rind. Sprinkle over the apples. Repeat the process until the onions and apples are used. Pour lemon juice and melted butter over all and bake in a 350° oven for 1 hour.

If unsalted butter is used, this is a low sodium food.

GOLDEN ONION RINGS

Joyce Voss

6 medium onions	1 egg (slightly beaten)
1 c. <u>plus</u> 2 T. all purpose flour	1 c. milk
1/2 tsp. salt	2 T. cooking oil

Cut the onions in 1/4 slices. Separate into rings. Combine other ingredients until well mixed. Coat the onion rings with batter and fry a few at a time in hot (375°) fat. Stir once to separate the rings. Drain on paper towel and salt before serving.

SCALLOPED ONIONS

Mary Gholson

1 1/2 c. cracker crumbs	Pepper
1/2 c. butter	1/2 lb. Velveeta cheese
2 1/2 c. onions (sliced)	3 eggs (beaten)
2 T. butter	1 1/2 c. milk
1 tsp. salt	

Mix cracker crumbs and butter. Press in the bottom of a casserole. Combine onions, butter, salt and pepper in a saucepan. Cook slowly over low heat until partly done. Add cheese and stir until cheese is melted. Mix beaten eggs and milk. Add to onion mixture and pour over cracker mixture in the casserole. Bake in a 350° oven for 45 minutes.

BAR-B-Q POTATOES

Wanda Miller

12 large potatoes	1/4 c. butter
2 onions	3 c. milk (scald)
4 tsp. flour	1/4 c. catsup
1 lb. cheese (sliced)	1 tsp. Tabasco sauce
2 tsp. salt	

Continued on next page.

## BAR-B-Q POTATOES (Continued).

Slice half the potatoes and onions in a 9x13 inch pan. Sprinkle with all the flour and half the cheese slices, butter and salt. Add the last half of the potatoes and sliced onions. Add cheese, butter and salt. Pour hot milk mixed with catsup and Tabasco sauce over all. Cover with foil and bake 1 1/2 hours in a 350° oven.

CHEESE POTATOES\*

Mrs. M. L. Richard

5 c. potatoes (cooked - diced -	1 clove garlic (small)
cook with jackets on, then peel)	2 tsp. salt
1 c. sour cream	1/2 c. American cheese
2 c. cottage cheese	(grated)
1/4 c. onion (finely minced)	Paprika

Mix the above ingredients together. Top with grated cheese and sprinkle with paprika. Bake at 350° for 40 to 45 minutes.

"GOOD POTATOES"

8 <u>or</u> 9 medium potatoes (cooked	1 pt. half and half
in their jackets)	1/4 <u>to</u> 1/2 lb. sharp Cheddar
1/2 c. butter <u>or</u> oleo	cheese (grated)
1 T. salt (or a little more)	

Cook the potatoes. Cool over night in the refrigerator. Peel the potatoes and grate or rice them. Melt the oleo; add salt and half and half.

In a large casserole place a layer of grated potatoes, a layer of grated cheese, then pour the butter-half and half mixture over it. Repeat for about 3 layers and bake in a 350° oven for 1 hour.

POTATO CASSEROLE

Charlotte Scott

1 large pkg. frozen hash brown	3 T. onion (chopped)
potatoes	2 T. green pepper (chopped)
1 can cream of potato soup	1 (8 oz.) carton sour cream
1 can cream of celery soup	Salt <u>and</u> pepper to taste

Combine all ingredients. Pour into a buttered casserole and bake 2 hours at 300°.

Sprinkle with parsley and paprika if desired. Green pepper may be omitted.

To be without some of the things you want is an indispensable part of happiness.



HOT FRUITED SWEET POTATO

Mrs. A. M. Wettach

- |   |   |
|---|---|
| 1 large can sweet potatoes <u>or</u><br>4 medium (cooked) | 1 (No. 2) can crushed pineapple               |
| 1 (No. 2) can peach slices                                | 1/2 c. brown sugar                            |
| 1 (No. 2) can apricots                                    | 1/3 c. butter <u>or</u> margarine<br>(melted) |
| 1 can mandarin oranges                                    | Cinnamon (sprinkle).                          |

Slice sweet potatoes in 1/2 inch slices crosswise. Drain the fruit. Place the potatoes and fruit in layers in a well oiled oven proof dish.

Pour melted butter over all and sprinkle with the brown sugar, then the light sprinkle of cinnamon. Cover and bake at 350° for 30 minutes. Good with pork and also turkey.

NEWFOUNDLAND SWEET POTATOES

Mrs. Kenneth Wasson

- |   |                                      |
|---|--------------------------------------|
| 2 cans sweet potatoes (syrup<br>packed or fresh boiled) | 2 eggs                               |
| 1/2 c. sugar  | 1/2 stick butter <u>or</u> margarine |
| 1/4 tsp. cinnamon                                       | 1/2 c. evaporated milk               |
| 1 tsp. vanilla  | 6 coconut toasted marshmallows       |

Blend the butter and eggs. Mix all ingredients together. If you use a deep casserole put 3 of the marshmallows in the bottom of the casserole and 3 on the top. Bake at 350° for 30 minutes.

SPINACH CASSEROLE

Gloria Wilson

- |                                  |                               |
|----------------------------------|-------------------------------|
| 3 pkgs. frozen spinach (chopped) | 1/2 pt. commercial sour cream |
| 1/2 pkg. Lipton's onion soup mix | Buttered crumbs               |

Cook the spinach just until it is well thawed. Drain very well in a colander. Mix with soup mix and sour cream. Put in a casserole and cover with buttered crumbs. Bake in a 350° oven about 20 minutes. Serves 6.

SPINACH SOUFFLE'

Mrs. M. Hall Wier

- |                                    |   |
|------------------------------------|---|
| 1 carton smooth cottage cheese     | 1 pkg. frozen spinach (chopped -<br>thawed) |
| 3 eggs (beaten)                    | 3 T. flour                                  |
| 1/4 lb. Cheddar cheese (grated)    | Celery seed (optional)                      |
| Salt <u>and</u> pepper (seasoning) |   |
| 1/8 lb. butter (melted)            |   |

Mix all the ingredients and fill an 8 inch square pan which has been greased. Bake at 350° for 1 hour. Serves 6 to 8.

ALL IN ONE VEGETABLE CASSEROLE

Vivian Battles

- |  |   |
|--|---|
| 1/2 c. processed cheese spread<br>(Whiz)       | 1 tsp. salt   |
| 1 c. cream of celery soup (as from<br>the can) | 1 lb. frozen French fries   |
| 1/4 c. onion (minced)                          | 1 (10 oz.) pkg. frozen peas<br>and carrots <u>or</u> mixed<br>frozen vegetables |
| 1/4 c. green pepper (chopped)                  |   |
| 2 T. pimiento (chopped)                        |   |

Arrange the potatoes in the bottom of the pan. Add the peas and carrots on top. Mix the rest of the ingredients and heat on top of the stove to make a sauce. Pour over the vegetables and bake at 400° for 20 to 25 minutes. Use an 8x12 inch pan.

1 can of cheddar cheese soup may be substituted for the celery soup and cheese.

CREAMED VEGETABLES

Jan Rankin

- |                             |                        |
|-----------------------------|------------------------|
| 1 pkg. carrots              | 6 T. flour             |
| 1 head of cauliflower       | 3 c. milk              |
| 1 can green beans (drained) | Salt <u>and</u> pepper |
| 2 cans water chestnuts      | Cheese (to taste)      |
| 6 T. butter                 |                        |

Cook the carrots and cauliflower in boiling water until tender. Drain well. Make a white sauce with butter, flour and milk. Add the cheese to white sauce and stir until melted. Add salt and pepper to taste. Arrange the vegetables and chestnuts in a 7x11 inch pan. Pour sauce over all and bake at 350° for 35 minutes.

MID-WEST VEGETABLE CASSEROLE

Miriam Chrissinger

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1/3 c. oleo <u>and</u> butter (mixed) | 4 egg yolks (well beaten)      |
| 1 c. cabbage (shredded)               | 1/2 c. milk                    |
| 1 c. carrots (grated)                 | 1 c. whole wheat bread (cubed) |
| 1 c. raw potato (grated)              | 1/2 tsp. salt                  |
| 1/4 c. celery (finely chopped)        | 1/8 tsp. pepper                |
| 1/4 c. onion (minced -- optional)     | 4 egg whites (stiffly beaten)  |
| 2 T. parsley (chopped)                |                                |

Continued on next page.



## MID-WEST VEGETABLE CASSEROLE (Continued).

Melt the shortening in a saucepan. Add cabbage, carrot, potato, celery, onion and parsley. Cook over low heat 5 minutes. Combine egg yolks and milk. Blend in bread cubes, salt and pepper. Gradually blend in the vegetables mixture. Fold in stiffly beaten egg whites.

Pour into a well greased 1 to 1 1/2 qt. casserole and bake at 350° for 45 minutes.

## VEGETABLE CASSEROLE

Mrs. Kenneth Wasson

1 pkg. frozen lima beans	1/4 c. butter <u>or</u> margarine
1 pkg. frozen yellow corn	1/4 c. flour
1/4 c. pimiento (chopped)	1 1/2 c. milk
1/4 c. onion tops (green -- cut fine)	Bread crumbs
1/4 c. American cheese (diced)	Butter <u>or</u> margarine (melted)

Make a white sauce of the butter or margarine, flour and milk. Add all the other ingredients. Place in a large casserole. Top with bread crumbs and drizzle with the melted butter or margarine. Bake in a 350° moderate oven until the bread is brown and toasty.

## VEGETABLE CASSEROLE

Mildred Martin

3 T. butter <u>or</u> margarine	1 pkg. frozen succotash
1/4 to 1/2 tsp. curry powder	1 can cream of celery soup
2 to 3 c. Rice Chex	1 can cream of vegetable soup
1 pkg. frozen mixed vegetables	

Melt the butter or margarine. Add curry powder and 3/4 Rice Chex. Stir over low heat for 5 minutes. Cook the frozen vegetables according to pkg. directions and drain. Add soups to the vegetables and mix. Put in with first mixture in buttered baking dish and top with the remaining Rice Chex. Bake at 350° for 30 minutes. Serves 8 to 10. (You may vary the vegetables and also the soups as you desire.)

Of all creation, only man himself is capable of being his own worst enemy.

## MIXED VEGETABLE CASSEROLE (Large)

Winona Kyle

1 pkg. Birdseye green peas in cream sauce	1 can water chestnuts (thinly sliced)
1 pkg. Birdseye onions in cream sauce	1/2 tsp. salt
1 pkg. Birdseye mixed vegetables in cream sauce	1/2 tsp. savory
1 1/2 c. water	3 regular sized shredded wheat biscuits
3 T. butter	3 T. butter (melted)

Place the vegetables, butter and water in a large saucepan. Cover and bring to a full boil over high heat. Remove from the heat and stir until the sauce is smooth. Add chestnuts, salt and savory in a 2 qt. casserole. Crush shredded wheat with a rolling pin to make fine crumbs. Combine with melted butter, stirring well. Sprinkle over vegetable mixture and bake at 375° for 30 to 40 minutes, until the topping is a golden brown. Makes 8 to 10 servings.

## MIXED VEGETABLES\*

Mrs. John W. Henderson

4 T. butter	1 small onion (grated)
2 T. flour	1 c. strong Cheddar cheese (cubed)
1 c. milk	Ritz Crackers
1 pkg. frozen mixed vegetables (cooked)	Butter

Make a white sauce of the butter, flour and milk. To this add the cooked mixed vegetables, onion and cubed cheese. Cover with the rolled Ritz crackers and dot with butter. Bake in a 350° oven for about 30 minutes.

## ZUCCHINI SQUASH

Helen Wikel

2 c. zucchini squash (grated)	1/3 c. milk
1/4 c. cheese (grated)	1 c. Ritz <u>or</u> Club cracker crumbs
2 T. butter	1 tsp. onion (chopped)
1/2 tsp. salt	1/8 tsp. pepper

Reserve 1/4 of the crumbs and the butter. Combine the remaining ingredients in a buttered 1 qt. casserole. Sprinkle crumbs over the top and dot with butter. Bake at 350° for 1 hour.

Your best accomplishment is the one you haven't started



## RATATOUILLE (Rat-a-too-ea)

Helen Hills

- |  |   |
|--|---|
| 2 to 3 (8 inch) zucchini (sliced into 1/4 inch slices)                 | 1 clove garlic (sliced) <u>or</u> it's equivalent in garlic powder or garlic salt |
| 1/2 small eggplant (diced — if lacking eggplant, use another zucchini) | 2 to 3 medium onions (thinly sliced)  |
| 2 T. oil   | 2 to 3 tomatoes (sliced)  |
|  | 1 to 2 green peppers (sliced)   |

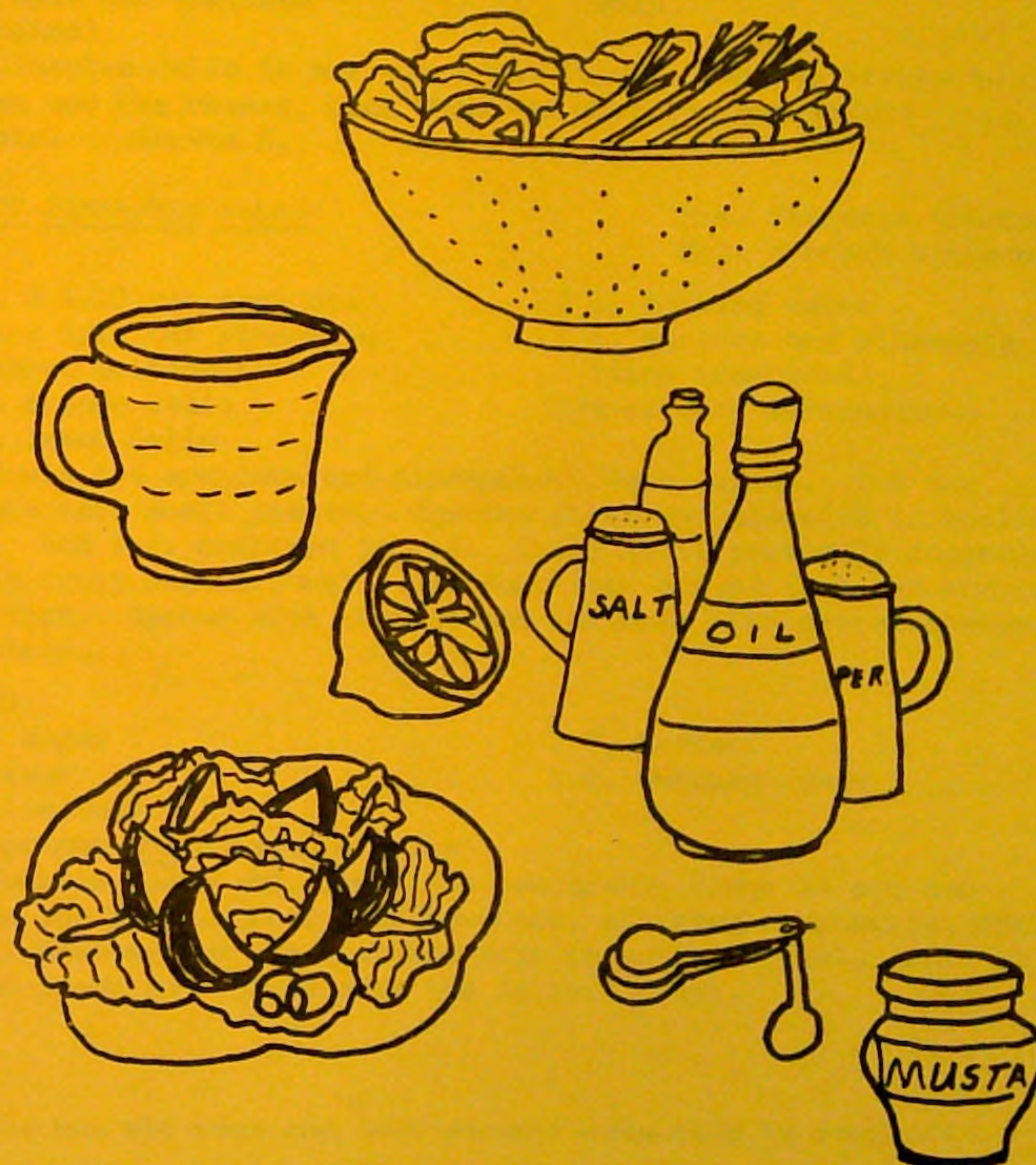
Saute the zucchini until lightly browned in 2 T. oil. Add a layer of onions, a layer of sliced tomatoes, and a layer of sliced peppers, salting each layer lightly. Add 1/8 tsp. oregano if desired.

Drizzle another 2 T. oil over and cover. Cook over medium or low heat until the vegetables are tender. Leave the lid off for the last 15 minutes to reduce the liquid. If necessary, remove the vegetables to serving dish and reduce remaining liquid rapidly.

Good vegetable dish with steak, chicken or fish. Serves 4 to 6.

# SALADS

## SALAD DRESSINGS





## SALADS - SALAD DRESSINGS

APRICOT SALAD

Mrs. James Helphrey

1 pkg. lemon Jello  
 1 c. hot water  
 3/4 c. apricot juice  
 1 (16 oz.) can apricots  
 (drained)

2 c. cottage cheese  
 1/2 c. maraschino cherries  
 1 small container Cool  
 Whip

Dissolve Jello in hot water and juice. When it starts to thicken add the cheese, Cool Whip and cherries and mashed apricots. Serves 8.

APRICOT-PINEAPPLE SALAD\*

Mrs. Thornton McLeran  
 Mrs. Kenneth Dickson

1 (No. 2 1/2) can apricots  
 1 (No. 2 1/2) can pineapple  
 (crushed or tidbits)  
 1 pkg. orange Jello  
 1 pkg. lemon Jello

2 c. boiling water  
 1 c. apricot and pineapple  
 juice (combined)  
 3/4 c. tiny marshmallows

Drain the apricots and pineapple. Save juices. Cut the apricots into small pieces. Combine Jello and dissolve in boiling water. Add 1 c. combined juices. Chill until partially congealed. Fold in fruit and marshmallows. Pour into a 9x13 inch pan and chill until firm. Spread with topping and sprinkle with grated cheese if desired.

## TOPPING:

1/2 c. sugar  
 2 T. flour  
 1 egg (beaten)

2 T. butter  
 1 c. whipped cream

1 c. apricot and pineapple juice

Combine sugar and flour in a saucepan. Blend in egg and stir in the juice. Cook over low heat, stirring constantly, until thick. Remove from the heat and stir in butter. Cool. Fold in whipped cream and spread over the Jello. Chill.

The man who rows the boat doesn't have time to rock it!



APRICOT RIBBON SALAD

Louise Clark

FIRST LAYER:

1 pkg. lemon Jello                      2 c. apricot nectar  
Dissolve Jello in nectar and chill until firm.

SECOND LAYER:

1 pkg. lemon Jello                      2 c. apricot nectar  
Dissolve Jello in nectar. While still hot add 1 (8 oz.) pkg. cream cheese cut into small pieces. Beat with an electric beater until smooth.

THIRD LAYER:

Make same as first layer.

BEAN SALAD

Mrs. Edna Gillaspey

1 (16 oz.) can cut wax beans	1/2 tsp. garlic salt <u>or</u> salt
1 (16 oz.) can cut green beans	1 small red onion (sliced)
1 (16 oz.) can red kidney beans	1/2 c. celery (diced)
1 c. sugar	1 can water chestnuts (thinly sliced)
3/4 c. vinegar	1 small jar pimiento
1/2 c. Crisco oil	

Combine sugar, vinegar, Crisco oil and salt. Heat until dissolved. Drain the beans and combine with remaining ingredients. Pour dressing over the bean mixture and let stand in the refrigerator 24 hours. Stir a few times. Drain and serve.

24 HOUR BEAN SALAD

Winifred B. Jaques

1 can cut green beans	1 c. white wine vinegar
1 can baby lima beans	1 T. cold water
1 can cut wax beans	1/4 c. Mazola oil
1 small onion	1/2 c. sugar
1 green pepper	
1 red pimiento	
1 tsp. salt	

Mix first 7 ingredients together, Blend vinegar, water, oil and sugar. Pour over the vegetables and let stand over night. This will keep indefinitely.

We show our best side to those who mean the least to us.

BING CHERRY SALAD

Mary White

1 1/2 pkg. black cherry Jello	1/2 c. crushed pineapple (drained)
1 (No. 2) can bing cherries	1/2 c. pecans (finely cut)
14 marshmallows	1/2 <u>to</u> 1 c. whipped cream
3 T. pineapple juice	
1/4 c. salad dressing	

Dissolve the Jello in 3 c. liquid using the juice for part of it. Add the cherries and let set.

TOPPING:

Combine marshmallows and pineapple juice. Melt the marshmallows over low heat. Cool. Add the salad dressing, drained crushed pineapple, pecans and whipped cream. Spread on top of the set Jello and chill.

BLUEBERRY SALAD

Nancy Thuma

3 (3 oz.) pkgs. raspberry gelatin (black or red or mixed)	2 pkgs. Dream Whip
1 (No. 2) can crushed pineapple (drained)	1 c. nuts (chopped)
1 (No. 303) can blueberries (drained)	2 c. hot water
	Pineapple and blueberry juice <u>plus</u> enough water to make 4 c. liquid

Dissolve the Jello in hot water. Add the juice-water mixture. Set aside 2 c. of the Jello mixture. Add pineapple and blueberries to the remaining Jello. Chill until firm. Prepare the Dream Whip according to the pkg. directions. Add nuts.

When reserved Jello mixture is slightly thickened, combine with the Dream Whip. Spread over firm gelatin layer and chill until firm. Serves 16.

CABBAGE CROCK SALAD

Mrs. Thomas Tipton

1 large head cabbage	2 c. sugar
2 <u>or</u> 3 onions (as desired)	2 c. cider vinegar
2 green peppers	2 T. celery seed
2 carrots	2 T. mustard seed
Salt water	

Grind or chop vegetables and let soak several hours in salt water. (1 T. salt to 1 qt. water). Drain out as much liquid as possible and dry with a towel. Heat the sugar, vinegar, celery seed and mustard seed until sugar is dissolved. Let cool, then mix with vegetables. Chill well.

Continued on next page.



## CABBAGE CROCK SALAD (Continued).

This salad is ready to eat as soon as it is cold and will remain crisp and fresh in the refrigerator a long time in a covered glass or enamel container.

## CARROT SALAD

Viola Crane

2 c. carrots (ground)      1 c. apples (diced)  
1 c. celery (diced)      1/2 c. nuts

Add a little whipped cream to salad dressing and add enough to the above ingredients to moisten.

## CAULIFLOWER SOUR CREAM SALAD

Dorothy Wonderlich  
Mrs. M. Hall Weir

1 medium head cauliflower      1 c. mayonnaise  
1 c. radishes (thinly sliced)      1 env. dry herb garlic dressing  
1 c. commercial sour cream      (use 1/2 env.)

Break the cauliflower into buds. Mix the sour cream, mayonnaise and salad dressing together. Add cauliflower and radishes. Let season. May be made a day before servings.

Mrs. Wonderlich adds 1 tsp. Parmesan cheese and 1 tsp. garlic.

## CHRISTMAS RIBBON SALAD\*

Norene Short - Mrs. Hjalmer Monson

2 pkgs. lime gelatin      1 c. heavy cream (whipped)  
1 pkg. lemon gelatin      2 pkgs. cherry gelatin  
1 c. hot water      1 (No. 2) can crushed pineapple  
1/2 c. miniature marshmallows      (drained)  
1 (8 oz.) pkg. cream cheese      1 c. pineapple juice  
1 c. mayonnaise

Dissolve lime gelatin in 2 c. hot water. Add 2 c. cold water. Pour into a 10x14x2 inch pan. Chill until almost firm. Dissolve the lemon gelatin in 1 c. hot water in the top of a double boiler. Add the marshmallows and stir to melt. Remove from heat; add 1 c. pineapple juice and cream cheese. Beat well. Cool slightly and fold in whipped cream and mayonnaise. Chill until thickened. Pour over lime gelatin layer. Let set.

Dissolve cherry gelatin in 2 c. hot water. Add 2 c. cold water and chill until syrupy. Pour over pineapple layer and chill until firm. Makes 24 servings.

Success doesn't happen It is organized, preempted,  
captured and by concentrated common sense.

## CHEESE TOPPED GELATIN SALAD\*

Alberta Kitch

2 pkgs. lemon gelatin  
2 c. hot water  
1 1/2 c. cold water  
1 (No. 2) can crushed pineapple  
(drained)

2 bananas  
1 apple (grated)  
1/2 c. celery (diced)  
1 c. small marshmallows

## TOPPING:

1 egg (beaten)  
2 T. flour  
2 T. butter  
1/2 T. sugar

1 T. pineapple juice  
1 scant c. juice and water  
1 c. whipped cream  
1 c. cheese (grated)

Dissolve gelatin in hot water. Add cold water and let cool until it begins to thicken. Add the rest of the ingredients and pour into an oblong cake pan. Chill until firm, then spread with Topping.

To prepare topping combine egg, flour, butter, sugar and juice in a saucepan. Stir over low heat until thick and cool. Fold in the whipped cream. Spread over the top of the gelatin and sprinkle with grated cheese. This will serve 12.

## CHRISTMAS SALAD\*

Helen Kral

1 pkg. cherry gelatin      1 (3 oz.) pkg. cream cheese  
1 c. boiling water      1 pkg. lime gelatin  
1/2 c. pecan halves      1 c. boiling water  
1 can whole cranberry sauce (2 c.)      1 c. grapefruit juice  
1 pkg. lemon gelatin      1 c. grapefruit sections  
1 c. boiling water      (canned or fresh)  
1 c. crushed pineapple with juice

## First Layer:

Dissolve gelatin in hot water, stirring until clear. Add the cranberry sauce and chill until the mixture begins to congeal. Add nuts and pour into an 8 3/4 x 4 1/2 x 2 3/4 inch loaf pan which has been rinsed in cold water. Chill until firm.

## Second Layer:

Dissolve gelatin in boiling water. Add cream cheese to the hot mixture and beat smooth. Add pineapple and juice. Chill until partially congealed. Pour over cherry layer and set.

Continued on next page.



## CHRISTMAS SALAD (Continued).

## Third Layer:

Dissolve gelatin in hot water. Add grapefruit juice. Chill until mixture begins to congeal. Arrange grapefruit sections over cheese layer. Pour gelatin mixture over and chill until firm. Unmold on platter and garnish with endive and cranberries.

CHICKEN OR TUNA SALAD

Trudy Wilson

1 c. carrots (shredded)	1 T. cream
2 T. onion (minced)	1 c. chicken (chopped) <u>or</u>
1/2 tsp. dry mustard	tuna

Toss together and chill. Just before serving add 1 c. shoestring potatoes and toss.

CORN BEEF SUPREME SALADMrs. Arthur D. Norton  
Louisa Jericho

1 pkg. lime Jello	2 T. onion (chopped)
1 1/2 c. boiling water	3 eggs (hard boiled)
1 c. mayonnaise	1 can corned beef (chopped)
1 1/2 c. celery (chopped)	Salt to taste
2 T. green pepper (chopped)	

Mix the mayonnaise with celery, green pepper, onions, eggs and corned beef. Make Jello with water and let cool, but not set. Add the mayonnaise mixture to Jello and let set. Serve on lettuce cups.

COTTAGE CHEESE SALAD

Edna Rowe - Waunita Hobbie

1 pkg. orange gelatin	1 small carton Cool Whip
1 (1 lb.) carton cottage cheese	1 can mandarin oranges

Mix together the dry gelatin and cottage cheese. Add the Cool Whip and fold in. Add the well drained oranges and 1 (13 1/2 oz.) can of pineapple tidbits may be added.

Some folks never get a grip on success because there's too many other things they won't let go of.

COTTAGE CHEESE SQUARES

Mrs. Laurence Gohn

1 T. unflavored gelatin <u>or</u>	3/4 c. sour cream
apple flavored Jello	3/4 tsp. salt
1/4 c. cold water	1/4 tsp. paprika
1 1/2 c. small curd cottage cheese	1/2 c. apples (unpeeled - diced)
1/2 c. canned whole cranberry	1/4 c. green pepper (chopped)
sauce	1/4 c. crushed pineapple

Soften the gelatin in cold water. Dissolve over boiling water-if you use Jello you may want to use 1 c. water.

Combine all the other ingredients and stir into gelatin. Pour into flat pan (8x8 inch) and when firm serve with additional cranberry sauce as a garnish.

COTTAGE CHEESE HORSE RADISH SALAD

Louisa Jericho

1 (3 oz.) pkg. lemon gelatin	2 c. cottage cheese
1 1/4 c. hot water	1/4 c. horseradish (drained)
1/3 c. cream (whipped)	

Dissolve the gelatin in boiling water. When mixture begins to set add the cottage cheese, horseradish and whipped cream. Mix thoroughly and allow to set. You may use an 8x8 inch pan.

CRANBERRY SALAD

Mrs. Glen Whitmarsh

1 lb. cranberries	1 box lemon Jello
1 1/2 c. sugar	12 large marshmallows
1/2 c. water	1 c. celery

Combine cranberries, sugar and water. Cook until cranberries are done. Take from the heat, add Jello and marshmallows. Stir.

After mixture cools some add the cut up celery. Nuts may also be added if desired. Serves 8 or 10.

EASY CRANBERRY SALAD

Nancy Thuma

1 lb. fresh cranberries	1 c. pecans (chopped)
1 1/2 to 2 c. sugar	1 env. Dream Whip <u>or</u> 2 c.
2 (3 oz.) pkgs. strawberry <u>or</u>	whipped cream <u>or</u> topping
cherry Jello <u>or</u> 1 pkg of each.	
1 c. Tokay grapes (seeded -- quartered)	

Wash and grind the cranberries. Add the sugar and let stand. Dissolve Jello the usual way and let thicken. Fold in the cranberries, grapes, pecans and Dream Whip, then chill thoroughly.

A good place to find a helping hand is at the end of your arm!



CUCUMBER SALAD

Miriam Wilson

- |   |   |
|---|---|
| 1 (3 oz.) pkg. lime <u>or</u> lemon gelatin | 1 large cucumber (pared - finely chopped) |
| 1/2 c. hot water                            | 1 c. salad dressing                       |
| 1 lb. cottage cheese (drained)              | 1/4 c. nuts (chopped -- optional)         |
| 1 tsp. onion (grated)                       |   |

Stir the gelatin into hot water to dissolve well. Add all the other ingredients. Use a pan about 8x8 inches.

DARN GOOD SALAD

Betty Burrow

- |   |   |
|---|---|
| 1 (3 oz.) pkg. orange <u>or</u> lemon Jello | 1 c. carrots (grated)                   |
| 1 c. miniature marshmallows                 | 1 large can crushed pineapple (drained) |
| 1 (8 oz.) pkg. cream cheese                 | 1 c. nuts (chopped)                     |
| 2 c. boiling water                          | 1/2 c. whipped cream                    |

Pour 2 c. boiling water over Jello, marshmallows and cheese. Blend in blender or beat well with mixer until smooth. Put in a shallow pan and let set over night. When ready to finish, whip Jello mixture with a fork. Fold in carrots, pineapple, nuts and whipped cream. Spread in a 9x13 inch pan.

Prepared whipped topping may be used in place of the whipped cream.

DELICIOUS COTTAGE CHEESE SALAD

Cecile B. Ferrell

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 1 (13 1/4 oz.) can crushed pineapple | 1 box Dream Whip            |
| 1 box Jello (any flavor)             | 1 lb. carton cottage cheese |

Heat the can of pineapple (do not drain) and the box of Jello to the boiling point. Set aside to cool.

Whip the 2 env. Dream Whip in the pkg. according to the directions. Add the carton of cottage cheese. Combine with the crushed pineapple and Jello. Pour into a square pan and cut into squares to serve when cool. Keep in the refrigerator.

Churches are hospitals for sinners -- not for saints!

DEWEY SALAD

Wanda Miller

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 pkg. lemon Jello        | 1 (No. 2) can pineapple tidbits |
| 1 pkg. orange Jello       | 2 c. miniature marshmallows     |
| 2 c. hot water            | 2 bananas (sliced)              |
| Squirt <u>or</u> Seven-Up | 1 can lemon pie filling         |
| 1 pkg. Dream Whip         |                                 |

Make Jello with 2 c. hot water and add the juice from the pineapple to pop to make 2 c. cold liquid. Add fruit and marshmallows, then chill until firm. Whip the Dream Whip according to the directions. Fold into lemon pie filling and spread over the top. Sprinkle grated cheese or nuts over the top.

DIABETIC PINEAPPLE SALAD

Mrs. Kenneth Hite

- |                         |  |
|-------------------------|--|
| 1 env. lemon D-Zerta    | 1 (No. 2) can unsweetened pineapple chunks |
| 1 c. boiling water      |  |
| 1 tsp. orange flavoring |  |

Dissolve lemon D-Zerta in boiling water. Add the orange flavoring. Stir until dissolved, then add entire contents of the canned pineapple (juice and chunks). Chill.

FROSTED ORANGE SALAD

Mrs. Chas. Hanna

- |                                   |  |
|-----------------------------------|--|
| 2 (3 oz.) pkgs. orange Jello      | 1 pkg. instant lemon pudding                         |
| 2 c. boiling water                | 1 env. Dream Whip <u>or</u> 1 small carton Cool Whip |
| 1 (6 oz.) can frozen orange juice |  |
| 1 (13 oz.) can pineapple tidbits  |  |
| 2 cans mandarin oranges (drained) |  |

Dissolve Jello in boiling water. Add the undiluted orange juice. Add pineapple and juice and drained mandarin oranges. Pour into a 9x13 inch pan and let set until firm.

Mix the instant pudding with 1 c. milk. Add whipped topping and spread over the salad. Serves 15.

FRUIT JELLO DREAM

Mrs. Arthur D. Norton

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1 (No. 2) can crushed pineapple | 1 c. celery (chopped)                |
| 1 pkg. lime Jello               | 1/4 c. maraschino cherries (chopped) |
| 2 (3 oz.) pkgs. cream cheese    | 1/2 pt. cream (whipped)              |
| 1 c. nuts (chopped)             |                                      |

Continued on next page.



## FRUIT JELLO DREAM (Continued).

Heat the can of pineapple but do not boil. Add Jello and let dissolve. Add cream cheese and continue heating over low heat until the cream cheese is well mixed. Cool this mixture until completely cooled. Whip the cream. Add nuts, celery and cherries to Jello mixture and fold in the whipped cream. Pour into large greased mold and chill. Serves 8 to 10.

## FRUIT SALAD WITH INSTANT PUDDING

Mrs. Forrest Donaldson

1 (16 oz.) can fruit cocktail      1 (11 oz.) can mandarin  
1 (13 1/2 oz.) can crushed pineapple      oranges (drained)  
1 pkg. instant lemon pudding      1 1/2 c. miniature marshmallows  
Mix all together with 1 pkg. dry instant pudding. Very easy and delicious. Drain oranges, use cocktail and pineapple undrained.

## GERMAN POTATO SALAD\*

Irmā Swan

5 lbs. potatoes (small or medium)      2 T. vinegar  
1 1/2 lb. lean bacon      1/2 tsp. salt  
1/2 c. bacon drippings      3 medium sized onions  
Scrub the potatoes and boil. Fry bacon while the potatoes cook, also chop the onions. Drain the potatoes when tender and cover with cold water. Peel while still hot and cut into bite sized pieces. Combine potatoes, chopped onions, bacon broken into bits, with the drippings, vinegar and salt. Toss lightly to mix and keep hot until serving time in an electric skillet at a low temperature. Serves 10 people.

## GOOSEBERRY SALAD\*

Mrs. Denis Jones  
Mrs. Ralph Shellabarger

1 can gooseberries      1 c. chopped nuts (or less)  
1 c. celery (chopped)      1 pkg. lemon Jello  
1 c. marshmallow bits      1 c. hot water  
1 orange (diced)      1 c. gooseberry juice  
Dissolve lemon Jello in juice and hot water. Add marshmallows while still hot and stir until dissolved. Cool, then add the rest of the ingredients and mold. Serve on lettuce. Makes approximately 8 servings.

Religion is world loyalty.

## HEAVENLY SALAD\*

Mrs. R. J. Gibson

1 box orange Jello      20 marshmallows  
1 box raspberry Jello      1 (No. 2) can crushed pineapple  
4 c. boiling water      1/2 c. pecans (chopped)  
2 (3 oz.) pkgs. cream cheese      2 or 3 bananas (sliced)  
1 pt. whipping cream

Add the Jello to boiling water and stir until completely dissolved. Add cream cheese which has been heated. Cut the marshmallows into small pieces and add to mixture while it is still hot. Refrigerate to cool. When it starts to thicken, add the whipped cream, pineapple, bananas and nut meats. Pour into a 9x13 inch pan and refrigerate. Serves 12 to 15.

## LEMON SALAD

Dorothy Boyd

2 pkgs. lemon Jello      1 can crushed pineapple or  
2 c. hot water      mandarin oranges  
1 can lemon pie filling  
Mix 2 pkgs. Jello with 2 c. boiling water. Chill until it starts to set. Add pie filling and fruit. Pour into a flat pan and let set. Spread with Philadelphia cream cheese. Use a 9x9 inch pan. Serves 9.

## LEMON PINEAPPLE SALAD

Evelyn McBeth

1 pkg. lemon Jello      1/2 c. mayonnaise  
1 c. miniature marshmallows      1 c. nuts  
1 medium can crushed pineapple      1 c. hot water  
1 small carton Cool Whip

Melt the marshmallows in juice from pineapple and 1 c. hot water. Dissolve Jello in this mixture. Cool until partially set. Serves 8 or 10. Fold in the Cool Whip, mayonnaise and nuts.

## MARSHMALLOW SALAD

Mrs. Walter Enness

1/4 c. sugar      Juice from 1 large can of  
4 T. water      pineapple  
2 T. butter      1 lb. marshmallows  
4 T. vinegar      1 pt. whipping cream  
2 T. flour      1 large can pineapple  
2 eggs (beaten)      (drain - cut up)

Continued on next page.



## MARSHMALLOW SALAD (Continued).

Heat the water, vinegar, butter and pineapple juice. Slowly add flour blended with sugar, then add beaten eggs and bring to a boil. Cool.

When mixture has cooled, add whipped cream, marshmallows and pineapple. This is delicious several hours or a day later.

MRS. NIXON'S HOT CHICKEN SALAD

Aderene Richard

- |   |                              |
|---|------------------------------|
| 4 c. chicken (cooked - cooled and cut up into chunks) | 3/4 c. mayonnaise            |
| 6 eggs (hard cooked - sliced)                         | 3/4 c. cream of chicken soup |
| 2 c. celery (chopped)                                 | 1 T. onion (chopped fine)    |
| 2 pimientos (snipped)                                 | 2 T. lemon juice             |
|   | 1 tsp. salt                  |

Combine all ingredients in a large bowl. Mix and put in a 9x13 inch pan. Top with 1 1/2 c. crushed potato chips, 1 c. grated sharp Cheddar cheese and let stand in the refrigerator over night. Bake at 400° for 1/2 hour or at 350° for 1 hour. Serves 10.

MINCE MEAT SALAD

Mary Brown

- |                      |                     |
|----------------------|---------------------|
| 1 pkg. dry mincemeat | 2 1/2 c. cold water |
| 1 1/2 c. water       | 1/2 c. nuts         |
| 2 pkgs. cherry Jello |                     |

Cook dry ingredients and water for 5 minutes after it boils. Remove from the heat and stir in 2 pkgs. Jello and cold water and nuts. Pour into an 8x8 inch pan. Serves 9.

ORANGE DESSERT SALAD

Mrs. Dwight Ridinger

- |                              |                            |
|------------------------------|----------------------------|
| 2 (3 oz.) pkgs. orange Jello | 1 can mandarin oranges     |
| 1 c. boiling water           | 1 c. heavy cream (whipped) |
| 1 pt. orange sherbet         |                            |

Dissolve Jello in boiling water. Add sherbet and mix well. When partially set (it sets fast) add the oranges and fold in the whipped cream. Pour into a 1 1/2 qt. mold. Serves 8.

Small deeds done are better than great deeds planned.

ORANGE SALAD

Carla Campbell

- |                               |   |
|-------------------------------|---|
| 1 pkg. orange gelatin         | 1 can mandarin oranges (drained)        |
| 1 pkg. vanilla pudding        |   |
| 1 pkg. orange tapioca pudding | 1 small can crushed pineapple (drained) |
| 2 3/4 c. water                |   |
| 1 pkg. Dream Whip             |   |

Mix the first 4 ingredients together. Cook until thick, then cool. Add the rest of the ingredients and chill until firm. Serves 8.

ORANGE SHERBET SALAD\*Mrs. J. B. Shafer  
Mrs. Merle B. Massey

- |                     |  |
|---------------------|--|
| 1 pkg. orange Jello | 1 pt. orange sherbet                         |
| 1 pkg. lemon Jello  | 2 small cans mandarin oranges (do not drain) |
| 2 c. boiling water  |  |

Dissolve Jello in boiling water. Add sherbet and mandarin oranges. Serve with dressing and a mint sprig.

DRESSING:

Mix a small amount of Miracle Whip with cream cheese.

OVERNITE LETTUCE SALADShirley Schoffelman  
Adra Coghlan

- |   |  |
|---|--|
| 1 head lettuce (cut up)                   | 1 c. mayonnaise  |
| 1/2 c. celery (chopped)                   | 2 T. sugar   |
| 1 c. green pepper (chopped)               | 4 oz. Cheddar cheese (grated)                            |
| 1 onion (sliced)                          | 8 slices bacon (fried crisp - crumbled) or 1/4 jar Bacos |
| 1 (10 oz.) pkg. frozen peas (do not thaw) |  |

Layer the first 5 ingredients in a pan. Spread with mayonnaise and sprinkle with sugar, then cheese and bacon. Refrigerate, covered, over night.

PARTY SALAD

Mrs. Dean Campbell

- |                                      |   |
|--------------------------------------|---|
| 1 pkg. lemon or lime gelatin         | 1 c. whipped cream or prepared Dream Whip |
| 1 c. boiling water                   |   |
| 1 (20 1/2 oz.) can crushed pineapple | 1/4 c. maraschino cherries                |
| 1/2 c. cottage cheese                | 1/4 c. blanched almonds (chopped)         |

Continued on next page.



## PARTY SALAD (Continued).

Dissolve Jello in boiling water. Drain pineapple and measure 1/2 c. syrup. Add to gelatin and chill until very thick. Fold in the rest of the ingredients. Pour into individual molds or a 9x5x3 inch loaf pan. Makes 8 servings.

## PARTY HAM RING

Mrs. Dillon Graff

1 env. unflavored gelatin	Dash of pepper
1/4 c. cold water	1 1/2 c. ham (cooked - diced)
3/4 c. boiling water	1 c. celery (cut fine)
1 c. dairy sour cream	1/4 c. pepper (chopped)
1/2 c. mayonnaise	3 T. onion (chopped)
3 T. vinegar	1/4 tsp. salt

Soften the gelatin in cold water. Dissolve in boiling water. Blend in sour cream, mayonnaise, vinegar, salt and pepper. Chill until partially set. Whip until fluffy and fold in the remaining ingredients. Pour into a 5 1/2 c. ring mold and chill until firm. Makes 5 to 6 servings.

## PEAR SALAD MOLD\*

Mrs. Ray Elefson

1 pkg. lime Jello	1 (8 oz.) pkg. Philadelphia
1 pkg. lemon Jello	cream cheese
1 c. pear juice	1/2 c. nuts

1 (No. 2 1/2) can pears (drained)

Dissolve lime and lemon Jello in 2 c. boiling water. Add 1 c. pear juice and let set until it starts to congeal. Mash the pears and mix with cheese in a mixer. Add this mixture and the nuts to Jello. Pour into mold and let set in the refrigerator.

## PEAR PUREE SALAD

Helen Haworth

1 (No. 303) can pears	1/3 c. pecans (chopped)
1 pkg. lime gelatin	1/2 c. maraschino cherries
2 (3 oz.) pkgs. cream cheese	(drained - chopped)
1 small carton Cool Whip (1 1/2 c.)	1 T. lemon juice

Drain the pears. Heat 1 c. of the juice and use to dissolve the gelatin. Beat the cheese into this warm Jello mixture. Mash the pears, fold in and chill until syrupy. Fold in the Cool Whip, nuts, cherries and lemon juice. Pour into an 8 inch square pan and chill. Serves 8.

The wise man endeavors to shine in himself; the fool to outshine others.

## PEACHY SALAD

Waunita Hobbie - Corinne Hill

1 can peach pie filling	3 bananas
1 small can pineapple	1 c. miniature marshmallows
1 small can mandarin oranges	

Drain the pineapple and oranges. Mix with pie filling and cool in the refrigerator. When ready to serve, stir in the diced bananas and marshmallows. (Corrine adds also 1 env. Dream Whip or 1 carton Cool Whip. Waunita substituted drained fruit cocktail for the oranges.)

## PEPPERMINT SALAD -- FROZEN

Phyllis McGohan

1 (No. 2 1/2) can crushed pineapple	1 (3 oz.) pkg. lime Jello (dry)
1 (10 1/2 oz.) pkg. miniature marshmallows	1 large carton Cool Whip
	8 peppermint sticks (crushed)

Mix the pineapple, marshmallows and dry Jello together. Let set in the refrigerator 4 to 6 hours. Stir occasionally.

Add the Cool Whip and stir well. Add crushed peppermint and stir well. Pour into mold or flat pan and freeze in freezer.

## PIE FILLING SALAD

Miriam Messenger

2 pkgs. apricot-pineapple Jello	1 (3 oz.) pkg. cream cheese
3 c. hot water	1 c. cream (whipped) or
1 can apricot pie filling	whipped topping
12 large marshmallows	

Mix Jello, hot water and pie filling. Refrigerate until set. Melt marshmallows and cream cheese in a double boiler. Cool and add the whipped cream. Spread over the set Jello.

## PIMIENTO CHEESE SALAD\*

Mrs. Richard Van Tuyl

1 box lime Jello	1 c. crushed pineapple
1 c. hot water	1/2 c. nuts (chopped)
1 glass pimiento cheese spread	1/2 pt. cream (whipped)
1/2 c. celery (chopped)	

Dissolve Jello in hot water. Add pimiento cheese spread. Place in the refrigerator until it begins to thicken. Fold in the whipped cream, celery, pineapple nuts. This makes 8 or 9 servings.

Time is money -- but money is not time!



PINEAPPLE CREAM CHEESE SALAD

Marian Hemmings

- |                        |                                    |
|------------------------|------------------------------------|
| 1 pkg. lime Jello      | 2 c. hot water                     |
| 1 1/2 c. hot water     | 1 small pkg. cream cheese (mashed) |
| 1 c. crushed pineapple | 1 c. whipped cream <u>or</u>       |
| 1 pkg. lemon Jello     | whipped topping                    |

Dissolve lime Jello in 1 1/2 c. hot water. When cool add the crushed pineapple and let set. Dissolve the lemon Jello in 2 c. hot water. When Jello starts to thicken, add cream cheese and mix well. Beat in the topping and pour over the bottom layer (lime Jello mixture). Use an 8x8 inch pan.

PINEAPPLE-DILL PICKLE SALAD

Helen Hills

- |   |                              |
|---|------------------------------|
| 1 (8 1/2 oz.) can crushed pineapple (drained) | 1 (3 oz.) pkg. lemon gelatin |
| 2 c. hot pineapple juice <u>and</u> water     | 1/3 c. dill pickle (chopped) |
|   | 1/2 c. black walnuts         |

Dissolve gelatin in hot pineapple juice and water. Chill until partly thickened. Add the drained pineapple, chopped dill pickle and nuts. Chill. This is good with ham and most casseroles.

PINEAPPLE CHEESE SALAD\*Mrs. Ina Pakenham  
Mrs. Loren McNeese

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 large can pineapple (drained) | 2 eggs                           |
| 3/4 c. sugar                    | Salt                             |
| 1/2 lb. miniature marshmallows  | 1 c. nut meats                   |
| 1/4 lb. cheese (diced)          | 1/2 pt. whipping cream <u>or</u> |
| 2 heaping T. cornstarch         | Dream Whip                       |

Beat the eggs together; add sugar, cornstarch and juice. Cook until clear. Cut in pineapple. When cool add marshmallows, cheese and nuts. Fold in whipped cream. Salad is also good put in a tray and frozen.

PINK CLOUD SALAD

Mrs. Paul Anderson

- |   |  |
|---|--|
| 3 c. small marshmallows                 | 1/2 c. white grapes (seeded - cut in half) |
| 1/2 lb. cranberries (ground)            | 1 pkg. whipped topping                     |
| 3/4 c. sugar                            | Nuts                                       |
| 2 c. raw apples (chopped)               |  |
| 1 small can pineapple tidbits (drained) |  |

Mix the first 3 ingredients and let stand over night. Add the chopped raw apples, drained pineapple, white grapes and nuts. Fold into the whipped topping and serve.

RASPBERRY JELLO SALAD

Vivian Battles

- |  |  |
|--|--|
| 1 (1 lb. 4 oz.) can crushed pineapple (with juice) | 1 (12 or 16 oz.) carton cottage cheese |
| 1 (3 oz.) pkg. raspberry Jello                     | 1 pkg. Dream Whip <u>or</u> Cool Whip  |
- Heat pineapple in juice until hot. Remove from heat. Add dry Jello and stir until dissolved. Cool until it starts to thicken. Add the cottage cheese and fold in Dream Whip (that has been prepared by package directions) or use Cool Whip. Pour into an 8x8 inch pan. Cherry Jello is also good.

RASPBERRY CRANBERRY SALAD

Mrs. O. L. Asby

- |   |  |
|---|--|
| 1 (6 oz.) <u>or</u> 2 (3 oz.) pkgs. raspberry Jello | 1 (8 3/4 oz.) can crushed pineapple (1 c.) |
| 1 (16 oz.) can whole cranberry sauce (2 c.)         | 2 c. boiling water                         |
|   | 1/2 c. cold water                          |

Dissolve gelatin in 2 c. boiling water. Stir in cranberry sauce, undrained pineapple and the cold water. Pour into a 6 c. mold and chill till firm. Serve with or without mayonnaise.

RED AND WHITE FEBRUARY SALAD

Mrs. Orville Allender

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 c. boiling water                | 1 (8 oz.) pkg. cream cheese  |
| 2/3 c. small red cinnamon candies | 1/2 c. nuts (chopped)        |
| 1 pkg. lemon flavored gelatin     | 1/2 c. celery (finely diced) |
| 1 1/2 c. applesauce               | 1/2 c. mayonnaise            |

Pour hot water over cinnamon candies and stir to dissolve. Add gelatin and stir until completely dissolved, then add the applesauce. Pour half the applesauce mixture into an 8x8 inch pan and chill until firm. Have the cheese at room temperature and blend thoroughly with nuts, celery and mayonnaise. Spread in a layer over the firm applesauce mixture. Pour remaining applesauce mixture over top of cheese and chill until firm. Makes 9 servings.

RHUBARB-PINEAPPLE SALAD

Eunice Rockwell

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 1 (20 1/2 oz.) can pineapple tidbits | 2 (3 oz.) pkgs. strawberry gelatin |
| 2 c. rhubarb (fresh -- diced)        | 1/2 tsp. lemon flavoring           |
| 1/3 c. sugar                         | 2/3 c. pecans (chopped)            |
| 1/2 c. water                         |                                    |

Continued on next page.



## RHUBARB-PINEAPPLE SALAD (Continued).

Drain the pineapple, reserving the syrup. Combine sugar, rhubarb and water. Cook, covered, about 5 minutes. Drain reserving syrup. Combine syrup from fruits, add enough water to make 3 1/2 c. Heat to boiling and add gelatin. Stir to dissolve, then fold in fruits and nuts. Chill until firm.

SALAD OF LIFE

Norene Rudat

1/2 c. walnuts	4 c. cabbage (shredded)
1/2 c. small marshmallows	1 tsp. salt
1/2 c. raisins	1/2 c. Miracle Whip
2 tart red apples (diced)	2 T. vinegar
1/2 c. celery (chopped)	1/2 c. sour cream <u>or</u> condensed milk
1/2 c. carrots (shredded)	1/4 c. sugar
1 green pepper (optional)	
1/2 c. grapes (seeded)	

First, mix salt, Miracle Whip, vinegar, cream and sugar in a bowl for dressing. Add the marshmallows, nuts and raisins. Let soak as you add other ingredients.

Leave red peelings on the apples and dice. Add the other ingredients in the order given. Mix well.

You may substitute pineapple if grapes are out of season.

SAUERKRAUT SALAD

Louise Peterson

1 1/4 c. sugar	1/2 c. water
1/3 c. oil (scant)	1/3 c. vinegar
1 large can sauerkraut	1 c. celery (diced)
1 c. green <u>or</u> red peppers (diced)	1 c. onion (chopped)

DRESSING:

1 1/4 c. sugar	1 large can sauerkraut
1/3 c. oil	1 c. green <u>or</u> red peppers (diced)
1/2 c. water	1 c. onions (chopped)
1/3 c. vinegar	1 c. celery (diced)

Mix the dressing ingredients well. Drain sauerkraut, cut with scissors and put into the dressing. Add celery, onions, and peppers. Set in refrigerator overnight. This salad will keep for days. Serves 8 or more.

The world is a looking glass and gives back to every man the reflection of his own face.

SHORT CUT FROZEN SALAD

Eileen Wickham

1 pkg. instant lemon pudding	1 (No. 2) can fruit cocktail (well drained)
1 pt. frozen dessert topping	1 c. miniature marshmallows
1/2 c. mayonnaise	1/4 c. nuts (chopped)
2 T. lemon juice	

Prepare the pudding according to directions on the pkg. Blend in the dessert topping, mayonnaise and drained fruit. Pour into a 9x5x3 inch pan and freeze until firm. Makes 8 to 10 servings. This was Sue Mequi's recipe.

SEVEN-UP SALAD

Dee Anderson

1 (3 oz.) pkg. lemon <u>or</u> lime Jello	1 T. vanilla
1 c. boiling water	1 c. 7 Up
1 (8 oz.) pkg. cream cheese	1/2 c. nuts (chopped - optional)
1 (No. 2) can crushed pineapple	1/2 c. maraschino cherries (optional)
1 T. sugar	

Drain the crushed pineapple. Use cream cheese softened or in broken pieces. Dissolve gelatin in boiling water. Mix in cream cheese with low speed of the mixer until smooth. Stir in pineapple, sugar, vanilla, nuts and cherries. Add 7 Up and chill until set.

SIMPLE SALAD

Miriam Chrissinger

2 pkgs. lime Jello	1 tall can crushed pineapple
2 c. hot water	1 pt. half and half

Dissolve the Jello in 2 c. hot water and juice from the pineapple may be used for part of this liquid.

Add pineapple, and when past syrupy stage, add the half and half.

SLAW FOR FREEZING

Mrs. John Vandenberg

1 medium head cabbage (shredded)	1/4 c. oil <u>or</u> water
1 tsp. salt	2 c. sugar
Carrots (shredded) <u>and</u> peppers may be added if desired	1 tsp. white mustard seed
1 c. vinegar	1 tsp. celery seed

Shred the cabbage and salt. Let stand 1 hour, then squeeze out excess moisture. Mix all dressing ingredients and boil 1 minute. Cool to lukewarm and pour over cabbage. Put into freezer containers. This will thaw in about 20 minutes for table use. May be broken apart when frozen with a fork. Stir when thawed.



SPICED PRUNES

Helen Eckles

- |                    |                          |
|--------------------|--------------------------|
| 1 lb. large prunes | 1/8 tsp. salt            |
| 5 c. water         | 1/4 tsp. ground allspice |
| 1 1/2 c. sugar     | 12 whole cloves          |
| 1/3 c. vinegar     | 12 sticks cinnamon       |

Soak the prunes over night in water. Drain the liquid and add remaining ingredients, then boil until syrup begins to thicken.

Pour over prunes and cool. Store in the refrigerator. Nice for a garnish or stuff with cream cheese for fruit plate. Keep indefinitely.

STRAWBERRY SALAD\*Mrs. Vernon Leeper  
June Klopfenstein

- |                             |                                 |
|-----------------------------|---------------------------------|
| 2 pkgs. strawberry Jello    | 2 bananas (mashed)              |
| 2 c. boiling water          | 1 (No. 2) can crushed pineapple |
| 2 pkgs. frozen strawberries | 1 carton sour cream             |

Mix the Jello with boiling water and add the partly thawed strawberries. Add pineapple and bananas. Put half the mixture in a dish and place in the refrigerator to set, leaving the other half out. When it is set, spread the sour cream over the top and add all remaining mixture. Place in the refrigerator to set.

SUPERB FROZEN FRUIT SALAD

Mabel Van Tuyl

- |                      |                              |
|----------------------|------------------------------|
| 2 eggs               | 1 (No. 2) can fruit cocktail |
| 2 T. vinegar         | 1 c. whipping cream          |
| 2 T. sugar           | Maraschino cherries, bananas |
| 1 tsp. mustard       | or pineapple                 |
| 6 large marshmallows |                              |

Beat the eggs and cook with vinegar, sugar and mustard. When thick add the marshmallows. Cool and add fruit and cream, whipped. Add last three fruits as desired and freeze. Serves 8 to 10.

Prayer is not an easy way of getting what you want ---  
but the only way of becoming what God wants us to be.

TAPIOCA FRUIT SALAD

Gloria Wilson

- |                                  |  |
|----------------------------------|--|
| 1 pkg. vanilla tapioca pudding   | 1 (13 1/2 oz.) can pineapple tidbits (drained) |
| 1 pkg. orange tapioca pudding    | 1/4 tsp. orange flavoring                      |
| 3 c. liquid (juice and water)    |  |
| 1 can mandarin oranges (drained) |  |

Mix the puddings with drained fruit juices. Add water to make 3 c. Boil for 1 minute and cool. Add the fruit and 2 or 3 bananas (diced). May also be served as a dessert.

TASTY ORANGE SALAD \*

Mrs. Ben Galer

- |                                   |  |
|-----------------------------------|--|
| 1 large pkg. orange Jello         | 1 (No. 211) can crushed pineapple plus 1/2 c. juice drained from pineapple |
| 1 c. boiling water                | 1 (12 oz.) bottle 7-Up   |
| 1 (6 oz.) can frozen orange juice |  |
| 1 can mandarin oranges (drained)  |  |

Dissolve Jello thoroughly in boiling water over low heat. Add the remaining ingredients. Pour into a 9x13x2 inch pan or a large mold. Let set in the refrigerator. This salad is especially good with meat or fish casserole dishes.

TUNA SALAD

Waunita W. Hobbie

- |                          |  |
|--------------------------|--|
| 1 box lemon Jello        | 1/2 c. mayonnaise (not salad dressing) |
| 1/2 c. celery (diced)    | 3/4 c. cottage cheese                  |
| 2 T. sweet pickle relish | 1 (6 oz.) can tuna (undrained - 1 c.)  |
| 1 T. onion (grated)      |  |

Dissolve the Jello in 1 c. (only) of boiling water. Let congeal slightly and add the other ingredients.

VEGETABLE SALAD

Florence Sunderlin

- |  |                            |
|--|----------------------------|
| 1/2 head lettuce (broken into bite sized pieces) | 1 c. Miracle Whip          |
| 1 c. celery (diced)                              | 2 T. sugar                 |
| 1/2 c. sweet onion (chopped)                     | 2 oz. cheese (grated)      |
| 1 c. frozen peas (uncooked)                      | 1/4 jar bacon bits (Bacos) |

Use an 8x8 inch pan. Put ingredients in layers in the order given. Do not mix. Make the day before, and let stand in the refrigerator.

What do we live for if it is not to make it less difficult for others?



YULETIDE FROZEN FRUIT SALAD\*

Mrs. Robert S. Wettach

2 (3 oz.) pkgs. cream cheese  
 3/4 c. mayonnaise  
 1 c. heavy cream (whipped)  
 1 (No. 2) can crushed pineapple  
 (drained)

1/2 c. red maraschino cherries  
 1/2 c. green maraschino cherries  
 2 1/2 c. marshmallows (about  
 24 -- diced)

Combine cheese and mayonnaise. Blend until smooth. Fold in whipped cream, fruit and marshmallows. Pour into 2 single or 1 double refrigerator tray and freeze. Top may be decorated with cherries, cut into halves, either before or after freezing. Serve on lettuce leaf.

CINNAMON DRESSING

Peggy Hays

2 eggs (well beaten)      1 T. vinegar  
 1/2 c. sugar                1 T. flour  
 1 tsp. cinnamon           1/2 c. cream  
 1/2 tsp. prepared mustard

Mix all the ingredients and cook until thick. Use cream to thin if needed, when using it. Keeps well in the refrigerator. May be used as desired and is especially good on apple salad.

FRENCH DRESSING

Mrs. James Green

1/2 c. vinegar                2 tsp. paprika  
 1 c. sugar                    1 small onion (cut fine)  
 2 tsp. celery seed           1 can tomato soup  
 2 tsp. dry mustard          1 pt. vegetable oil  
 1 tsp. salt

Blend all together in a blender. Yields about 1 qt.

FRENCH DRESSING

Luella Fleenor

1 can tomato soup           1 tsp. celery seed  
 1 c. sugar                    1 tsp. dry mustard  
 1 c. vinegar                  1 tsp. salt  
 1 c. salad oil                2 T. Worcestershire sauce  
 1 onion (ground)

Put all together in a bowl or blender and mix well.

The best way to keep from stepping on other people's toes is to put yourself in their shoes.

FRENCH DRESSING

Mrs. Thomas Tipton

1/2 c. sugar                   1/2 c. salad oil  
 1/2 c. catsup                1/2 tsp. celery seed  
 1 tsp. salt                    1 tsp. lemon juice  
 1/4 c. vinegar

Put in a small bowl of the electric mixer. Beat 5 minutes. Add garlic salt if desired. This does not separate.

FRENCH DRESSING

Marilyn Young

1 c. vinegar                   1 tsp. salt  
 1 (14 oz.) bottle catsup      1 tsp. garlic powder  
 1 c. salad oil                Onion (diced)  
 1 1/3 c. sugar                Dash of Worcestershire sauce  
 Put all in the blender or use electric beater. Blend or beat until well mixed.

HONEY FRENCH DRESSING

Phyllis Monson

1 c. Crisco oil                1/2 c. cider vinegar  
 1/2 c. honey                  1/2 c. onion (finely chopped)  
 1/2 tsp. salt                  1 T. Worcestershire sauce  
 1/3 c. chili sauce

Combine all ingredients in a jar with a tight fitting cover. Shake vigorously and chill. Over greens, lettuce or fruit this may be used.

POTATO SALAD DRESSING

Veda Cornick

2 eggs                        2 T. flour  
 1 c. sugar                    1/2 c. vinegar  
 1/2 tsp. dry mustard        1 small can evaporated milk  
                                       (2/3 c.)

Beat the eggs. Add ingredients in the order given and cook until thick. Cool. This may be mixed with Miracle Whip if desired.

SALAD DRESSING FOR POTATO SALAD

Winona Kyle

2/3 c. vinegar                1 heaping T. flour  
 1/3 c. water                  1 egg  
 1 c. sugar                    1 small onion  
 1/2 tsp. salt

Continued on next page.



## SALAD DRESSING FOR POTATO SALAD (Continued).

Cook all the ingredients together until thick. Grind or chop the onion very fine and mix with the dressing before mixing with potatoes.

Use with commercial dressing. Egg yolks may be used instead of the whole egg. Dressing should be thick, but not stiff. If too thick add a little milk or cream.

SALAD DRESSING - COOKED

Mrs. Robert Shepp

1/2 c. water	1/2 c. sugar
1/4 c. vinegar	3 eggs
4 rounded tsp. flour	1 c. cream
1 tsp. dry mustard	1 T. butter
1 tsp. salt	

Heat water and vinegar over low fire. In a bowl mix the dry ingredients. Beat eggs, add cream and mix well. Add to the dry ingredients, stirring. Add this mixture to water and vinegar. Stir and cook until it thickens. Remove from fire, add butter and pour into container to refrigerate.

This is good on cabbage or dressing for Jello salads.

SALAD DRESSING FOR TOSSED SALAD

1 small onion (cut up)	1 c. vinegar
1 c. sugar	1 c. oil
1 tsp. salt	1 T. celery seed
1 tsp. dry mustard	

Combine all ingredients in the blender. Blend until well mixed.

THOUSAND ISLAND DRESSING

1 1/2 c. salad dressing or mayonnaise	2 T. celery (diced fine)
1/2 c. chili sauce	2 T. stuffed olives (sliced)
1 T. onion (grated)	1 egg (hard cooked -- sliced)
2 T. green pepper (chopped)	

Blend all with the mixer. Makes 2 c.

It is not important where we live, but how we live!

TOSSED SALAD DRESSING

1 c. vinegar	1 tsp. salt
1 1/2 c. salad oil	2 T. Worcestershire sauce
2 c. sugar	3 large onions (ground)
1 T. dry mustard	3 large green peppers (ground)

Mix all the ingredients together well. Use 1/2 c. dressing to a 6 c. salad bowl just as it is served.

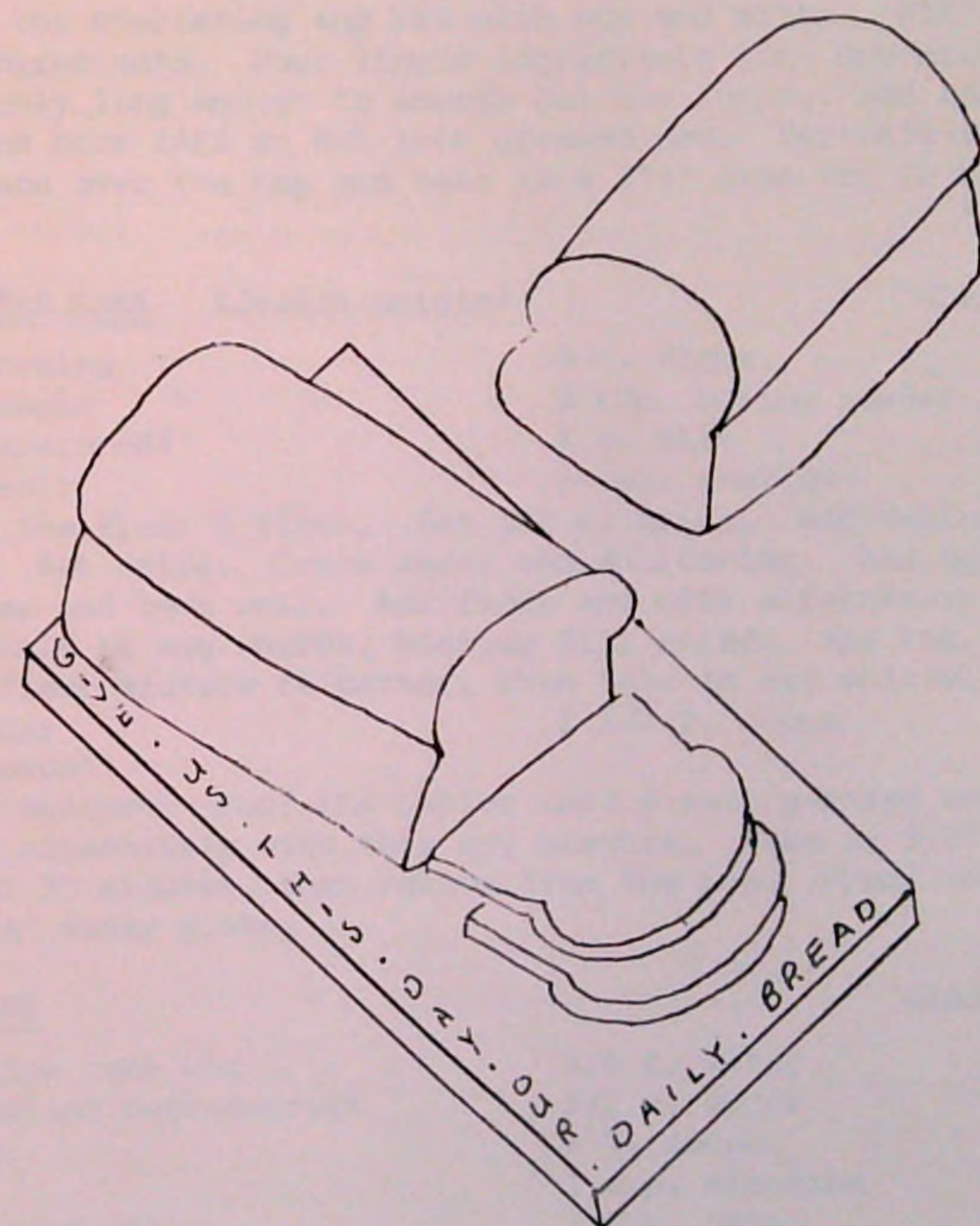
Whenever I pass by a church,  
I stop in for a sit;  
So when at last I'm carried in,  
The Lord won't say "Who is it?"

.....



# ADDITIONAL RECIPES

## Breads





## BREADS

BREAKFAST CAKE

Alice Larson

4 T. shortening  
1 egg  
1/2 c. milk  
1 c. flour  
1/4 c. raisins (if desired)

1/2 c. sugar  
3 tsp. baking powder  
1/2 tsp. salt  
2 T. sugar  
1/2 tsp. cinnamon

Melt the shortening and mix with egg and milk. Mix together the dry ingredients. Pour liquid ingredients into dry mixture and stir only long enough to smooth out the lumps. Add raisins if desired and pour into an 8x8 inch greased pan. Sprinkle sugar and cinnamon over the top and bake in a 375° oven for 12 to 15 minutes.

BUNDT COFFEE CAKE (Jewish origin)

Glessie Ramey

1 c. shortening  
1 1/2 c. sugar  
4 eggs (separated)  
1/4 tsp. salt

3 c. flour  
3 tsp. baking powder  
1 c. milk  
1 tsp. vanilla

Sift the flour 6 times. Set 1/2 c. aside. Add baking powder and sift. Set aside. Cream sugar and shortening. Add egg yolks 1 at a time and beat well. Add flour and milk alternately.

Add salt to egg whites, beating till stiff. Add the 1/2 c. of reserved flour mixture to batter, then fold in egg whites.

1/2 c. sugar  
1 T. cinnamon

1 1/2 T. cocoa

Mix together. Pour the batter into a well greased and floured bundt pan alternately with this dry mixture. Bake at 375° for 1 hour. Cool 15 minutes, then remove from the pan. Frost with confectioners' sugar glaze.

COFFEE CAKE

Gladys Van Tuyl

1 box yellow cake mix  
1 pkg. instant butterscotch pudding  
4 eggs  
2/3 c. Mazola oil

3/4 c. water  
1/2 c. sugar  
1 T. cocoa  
1 tsp. cinnamon  
1/2 c. nuts

Continued on next page.



## COFFEE CAKE (Continued).

Mix and beat for 10 minutes the first 5 ingredients; then mix the sugar, cocoa, cinnamon and nuts. Put half the first mixture in a greased baking pan. Sprinkle half the sugar mixture over this. Put the rest of the first mixture in par next and sprinkle the rest of the sugar mixture on top. Cut through several times with a knife. Bake at 350° for 1 hour. Use a 9x13 inch pan.

COMMITTEE CHEESE COFFEE CAKE\*

Mrs. Dick Thuma

1/3 c. brown sugar (packed)	2 eggs
1/3 c. cake flour (sifted)	1 tsp. vanilla
1/2 tsp. cinnamon	2 c. cake flour (sifted)
2 T. butter <u>or</u> oleo	1 tsp. baking powder
1 (8 oz.) pkg. cream cheese	1/2 tsp. soda
1 1/4 c. granulated sugar	1/4 tsp. salt
1/2 c. butter <u>or</u> oleo	1/4 c. milk

For the topping combine the first 4 ingredients and mix until crumbly. Set aside.

Cream together the 1/2 c. butter, cream cheese and granulated sugar. Add eggs and vanilla. Beat well.

Sift together the 2 c. flour, baking powder, soda and salt. Add alternately with milk, mixing well after each addition.

Pour into a greased and floured 9x13 inch pan. Sprinkle with the crumb mixture. Bake at 350° for 30 to 40 minutes or until done. Serves 12.

DANISH PUFFMrs. Orville Allender  
Mrs. Carolyn Sidebottom

## PASTRY:

1 stick margarine	1/4 tsp. salt
1 c. flour (sifted)	2 T. cold water

Cut the margarine into the flour and salt until it resembles coarse meal. Add cold water and stir to blend. Divide the dough into half and press each half into a 3x12 inch oblong on an ungreased cookie sheet.

## PUFF:

1 stick margarine	1 tsp. almond flavoring
1 c. flour (sifted)	3 eggs
1 c. boiling water	

Continued on next page.

## DANISH PUFF (Continued).

To prepare Puff place margarine and water in a pan and bring to a boil. Add almond flavoring and remove from the fire. Immediately stir in 1 c. flour. Beat smooth. Add the eggs 1 at a time and beat smooth after each addition. Spread the Puff over the pastry. Bake at 425° for about 50 minutes. Cool slightly, then ice with powdered sugar icing, vanilla flavored. Cut into slices and serve warm. Makes 16 servings.

ORANGE COFFEECAKE

Velma Wright

2 c. flour	1/4 c. shortening
1/2 tsp. salt	1/4 c. milk
3 tsp. baking powder	1/2 c. orange juice
1/2 c. sugar	1 tsp. vanilla
1 tsp. orange peel (grated)	1 egg (well beaten)

Sift the dry ingredients and add orange peel. Cut in the shortening to form coarse crumbs. Combine remaining ingredients all at once. Stir just until dry ingredients are moistened. Pour into greased 9 inch pan.

## TOPPING:

3/4 c. sugar	1 tsp. cinnamon
2 T. orange peel (grated)	1 1/2 T. margarine

Blend the topping ingredients and sprinkle over the batter. Bake at 350° for 30 to 35 minutes.

OVERNIGHT COFFEE CAKE

Beverly Garrels

2 c. flour	1/2 c. brown sugar
1/2 tsp. salt	1 c. buttermilk <u>or</u> sour milk
1/2 to 1 tsp. cinnamon	2 eggs
1 tsp. soda	2/3 c. shortening

1 tsp. baking powder
1 c. granulated sugar

Cream sugars and shortening. Add eggs and beat well. Add the sifted dry ingredients alternately with buttermilk. Pour in a greased 9x13 inch pan and top with: (Mixed well together)

1/2 c. brown sugar	1/4 tsp. nutmeg
1/2 tsp. cinnamon	1/2 c. nuts

Spread over cake and refrigerate over night. Bake at 350° until the cake springs back when pressed with fingers.



QUICK BREAKFAST COFFEE CAKE\*

Mrs. Landon C. Larsh  
Mrs. Henry Taeger

1 1/2 c. flour  
3 tsp. baking powder  
1/4 tsp. salt  
3/4 c. sugar

1/4 c. shortening  
1 egg (beaten)  
1/2 c. milk

Sift the dry ingredients and cut in shortening. Blend with egg and milk. Spread half the dough in a greased pan. Sprinkle with half the topping and repeat. Bake at 375° for 25 minutes.

## TOPPING:

1/2 c. brown sugar  
2 tsp. cinnamon  
2 T. flour

2 T. butter (melted)  
1/2 c. English walnuts or  
crushed cereal

Hint: Combine the dry ingredients the night before. Add remaining ingredients in the morning for quick coffee cake for breakfast.

SOUR CREAM COFFEE CAKE\*

Mrs. William G. Scott  
Mrs. Lena Gooding

1/2 c. butter  
1 c. sugar  
2 eggs  
2 c. flour (sifted)  
1 tsp. soda

1 tsp. baking powder  
1/2 tsp. salt  
1 c. commercial sour cream  
1 tsp. vanilla

## TOPPING:

1/3 c. brown sugar (packed)  
1/4 c. granulated sugar

1 tsp. cinnamon

Cream the butter and sugar. Add eggs, beating well. Sift the dry ingredients together. Add to creamed mixture alternately with sour cream, beginning and ending with flour. Stir in vanilla.

Pour half the batter into a buttered 9x9 or 9x13 inch pan. Mix together the topping and sprinkle half the mixture over the batter. Pour remaining batter over filling and top with remaining topping. Bake at 325° for 35 to 40 minutes.

Mrs. Florence Miller adds 1 c. finely chopped pecans in the topping.

Work that is fun is done when begun!

STREUSEL FILLED COFFEE CAKE\*

Mrs. Gilbert Schuerman

1 1/2 c. flour  
3 tsp. baking powder  
1/4 tsp. salt  
3/4 c. sugar

1/4 c. shortening  
1 egg (beaten)  
1/2 c. milk  
1 tsp. vanilla

## FILLING:

1/2 c. brown sugar  
2 T. flour  
2 tsp. cinnamon

2 T. butter (melted)  
1/2 c. nuts (chopped)

To prepare filling mix the dry ingredients and add butter.

To prepare batter, sift the dry ingredients. Rub in the shortening until like fine corn meal. Blend in beaten egg, milk and vanilla. Pour half the batter into a greased 6x10 inch or an 8 inch pan. Sprinkle on half the filling; add remaining batter. Sprinkle on remaining mixture and bake in a 375° oven for 20 to 30 minutes. Serves 9 to 12.

APPLE BREAD OR CAKE

Mrs. Forrest Donaldson

1 1/2 c. salad oil  
2 c. sugar  
2 eggs (well beaten)  
3 c. flour  
1 tsp. soda

1 tsp. cinnamon  
1/2 tsp. salt  
2 tsp. vanilla  
3 c. apples (finely chopped  
or diced)  
1 c. nuts

Combine oil and sugar. Add eggs and the other ingredients. Bake at 350° for 1 hour. This makes 3 loaves in small aluminum pans and can be frozen. Will keep indefinitely.

BANANA BREAD

Mrs. Clarence Smith

2 bananas (mashed)  
1/2 c. shortening  
1 egg  
1 1/2 c. flour

1 c. sugar  
4 T. sour milk  
1 tsp. soda

Cream shortening and sugar. Add the remaining ingredients. Bake in a greased loaf pan at 350° for 30 to 35 minutes.

Only in the dictionary does success come before work.



BANANA NUT BREAD\*

Mrs. Arthur Mills - Mrs. C. R. Gillaspey  
Mrs. G. A. Hallowell

1 c. sugar	4 T. milk
2 eggs (beaten)	1 tsp. soda
2 c. flour	1 tsp. baking powder
1/4 tsp. salt	1 c. bananas (mashed)
1/2 c. shortening	1/2 c. nut meats (broken)

Mix the shortening and sugar. Add well beaten eggs and milk. Sift flour, soda, baking powder and salt together. Add to the sugar mixture. Stir in bananas and nut meats. Bake in a loaf pan at 350° for 45 minutes.

CORN FRITTERS

Mrs. Clarence Smith

1 pt. corn	1 tsp. sugar
1/2 c. sweet milk	1 small c. flour
1 egg	2 tsp. baking powder
1 tsp. salt	

Drop into hot grease and fry until brown.

CRANBERRY BREAD

1 1/3 c. cranberries (cut once)	1 tsp. salt
1/2 c. nutmeats (coarsely chopped)	1/2 tsp. soda
1/4 c. sugar	3 tsp. baking powder
2 eggs	3 1/2 c. flour
3/4 c. brown sugar	1 medium orange (seeded - ground)
3 T. oil	2/3 c. orange juice

Mix the cranberries, nuts and 1/4 c. sugar. Let stand for 1 hour. Beat the eggs, add oil and brown sugar. Add alternately with sifted dry ingredients to cranberry mixture. Add ground orange and orange juice. Place in a greased loaf pan (9x5x3 inch) and bake at 350° for approximately 1 hour. Makes 2 loaves.

Adult education will continue as long as children have home work!

CRANBERRY-ORANGE NUT BREAD\*

Florence Miller

2 c. flour	1/2 c. orange juice
1/2 tsp. soda	2 T. hot water
1 1/2 tsp. baking powder	1/2 c. nuts (chopped)
1/2 tsp. salt	1 c. cranberries (cut in halves)
1 c. sugar	Rind of 1 orange (grated)
1 egg (beaten)	
2 T. shortening (melted)	

Sift the flour, soda, baking powder, salt and sugar together. Place in a mixing bowl and add egg, shortening, orange juice and hot water. Stir well and beat. Fold in the nuts, cranberries and grated orange rind. Pour into a greased pan (4 1/2 x 8 1/2 x 2 1/2 inches). Bake 1 hour at 325°. May be baked in 2 pans (3 1/4 x 7 x 2 inches) for 45 to 50 minutes at 325°.

DROP DOUGHNUT BALLS

Doris Strothman

1 c. sugar	3 c. flour
2 eggs	2 tsp. baking powder
1 T. shortening (melted)	1 tsp. vanilla
1 c. milk	Pinch of salt

OR you may use:

2 c. buttermilk pancake mix	1 egg (well beaten)
1/4 c. sugar	1/4 tsp. nutmeg or 1 tsp. vanilla
1 c. milk	

Cream the sugar and eggs. Add the remaining ingredients, mixing only until moistened. Drop from an oiled tsp. into hot fat (375°) until brown. Drain on paper towels. Put in a paper sack with sugar and shake to coat the doughnuts.

SOFT GINGERBREAD

Glessie Ramey

3 c. flour	1/2 c. sweet milk
1/2 c. lard	1 1/2 c. molasses (sorghum)
1 tsp. soda	2 eggs (separated)
1 T. ginger	

Beat egg yolks and lard. Dissolve soda in milk and add to yolks and lard. Sift flour and ginger, then add. Add molasses.

Beat egg whites until stiff and add lastly. Pour into a greased and floured 9x13x2 inch pan. Bake at 350° for 35 to 40 minutes.

You had better laugh now because life won't get any funnier!



QUICK GRAHAM BREAD

Alta Thomas

1 c. brown sugar	1 tsp. soda
1 c. white flour	1 egg
1 c. graham <u>or</u> whole wheat flour	1 c. sour milk
1 T. oil	1 tsp. salt

Mix oil with flour. Add brown sugar and white sugar. Add the remaining ingredients and mix well. Bake in a loaf pan or you may make 2 smaller loaves. For loaf pan bake at 350° for 45 to 60 minutes.

LEMON POPPY SEED BREAD

Mrs. L. P. Hixson

4 eggs	1 c. water
1 pkg. lemon cake mix	1/2 c. oil
1 regular pkg. lemon instant pudding	1/4 c. poppy seeds

Beat eggs slightly. Add the other ingredients and beat 4 minutes at a medium speed. Grease pans thoroughly and lightly flour. Bake in 2 loaf pans at 350° for 45 minutes. When cold wrap in foil and store in the refrigerator or freezer.

FROZEN BRAN MUFFINS

Elizabeth Conrad

1 (10 oz.) pkg. cinnamon flavored raisin bran	2 tsp. salt
5 c. flour (unsifted)	4 eggs (slightly beaten)
3 c. sugar	1 qt. buttermilk
5 tsp. baking soda	1 c. oil

Mix the cereal, flour, sugar, soda and salt in a large bowl. Combine the eggs, buttermilk and oil. Add to cereal mixture and mix only enough to dampen the flour.

Place baking cups on baking sheets that will fit in freezer. Spoon mixture into cups, being careful to keep cups in shape. Fill each 2/3 full and place baking sheets in the freezer until the batter is frozen; then place cups in plastic bags and close tightly for storing in the freezer.

To bake frozen muffins preheat the oven to 400°. Place the desired number in muffin pans and bake for 25 minutes or until done. Makes about 40.

Note: To bake without freezing place baking cups in muffin pans before filling and bake at 400° for 15 to 20 minutes.

There aren't enough crutches in the whole world for the lame excuses.

ICEBOX MUFFINS\*

Mary Everts

1 1/2 c. sugar (less if desired)	1/2 c. raisins
1/2 c. Crisco (heaping)	2 1/2 c. flour
2 eggs	2 1/2 tsp. soda
1 c. all-bran cereal	1 tsp. salt
1 c. shredded wheat cereal (I use Wheat Chex - crushed)	1 c. boiling water
1/2 c. dates (chopped)	1 pt. buttermilk

Pour boiling water over all-bran and let cool. Cream the shortening and sugar. Add eggs 1 at a time. Beat well. Add the crushed wheat cereal and add buttermilk and flour alternately.

Add bran mixture and fruit. Bake in muffin tins half full at 350° for 25 minutes. Makes about 50 muffins. Batter will keep several weeks in the refrigerator and bake as you want, as many as you want.

OATMEAL MUFFINS

Vera Kyle

2 c. milk	2 c. flour
2 c. oatmeal	2 tsp. baking powder
1 c. brown sugar	1 tsp. soda
1 stick oleo <u>plus</u> 2 2/3 T.	1 tsp. salt
2 eggs	

Pour the milk over oatmeal and let stand 1 hour. Cream the brown sugar and oleo. Add the eggs. Sift the dry ingredients together. Add alternately with oatmeal mixture and bake at 400° for 20 to 25 minutes in greased tins. Makes 2 dozen.

You can use half one day, refrigerate the rest to be used later.

NUT BREAD

Mrs. Chris Lenning

3/4 c. sugar	1 c. milk
1 T. butter	2 tsp. baking powder
1 egg	2 1/2 c. flour
1 tsp. salt	1/2 c. nutmeats

Cream sugar and butter. Add egg. Sift together the dry ingredients and add alternately with the milk. Add nutmeats last.

Pour into a greased and floured loaf pan and bake at 350° to 375° for about 40 to 45 minutes or until done.

Life is a grindstone -- whether it grinds you down or polishes you up depends on what you're made of.



FAVORITE PANCAKES (For 2)

Evelyn Bradley

1 egg  
 1 1/4 c. buttermilk  
 1/2 tsp. soda  
 1 1/4 c. flour  
 1 tsp. sugar  
 2 T. soft shortening  
 1 tsp. baking powder  
 1/2 tsp. salt

With a hand egg beater, beat the egg well. Beat in buttermilk and soda.

Beat in remaining ingredients. Makes 16 (4 inch) pancakes.

PUMPKIN BREAD

Viola Harshbarger

3 1/3 c. flour  
 2 T. baking soda  
 1 T. salt  
 3 c. sugar  
 1 c. cooking oil  
 4 eggs  
 1/3 c. water  
 2 c. canned pumpkin  
 1 c. dates (chopped)  
 1/2 c. nuts (chopped)  
 1/2 c. raisins  
 1 T. cinnamon

Reserve 1/3 c. flour for dredging fruits and nuts. Sift the dry ingredients into a large mixing bowl. Add sugar, oil, water, eggs and pumpkin. Mix well with electric mixer for 2 minutes. Stir in fruit and nuts. Stir well. Pour into 3 well greased (8 1/2 x 4 1/2 inch) bread pans and bake at 350° for 55 minutes to 1 hour or until done. Let cool in the pans about 5 minutes, then remove to racks to cool. Wrap in foil and store in the refrigerator. Nice for freezing.

PUMPKIN BREAD

Ida M. Frazer

3 1/2 c. flour (sifted)  
 2 tsp. soda  
 1 1/2 tsp. salt  
 3 tsp. cinnamon  
 1 tsp. nutmeg  
 1/2 tsp. ginger  
 4 eggs (beaten)  
 3 c. pumpkin  
 1 c. salad oil  
 1/2 c. water

Combine all ingredients and mix well. Bake at 350° for 1 hour. Yields 3 loaves.

Inflation might be called prosperity with high blood pressure!

ANGEL BISCUITS

5 c. flour  
 1/4 c. sugar  
 2 tsp. baking powder  
 1 tsp. soda  
 1 tsp. salt  
 1 c. shortening  
 1 pkg. yeast  
 2 T. warm water  
 2 c. buttermilk  
 1 stick margarine (melted)

Sift the dry ingredients together. Blend in shortening. Dissolve yeast in warm water; let stand 5 minutes. Add to buttermilk. Add buttermilk mixture to flour mixture and mix well. Turn out on a board or pastry cloth; roll or pat to the desired thickness. Cut biscuits and place on greased pans. Bake at 450° for 12 minutes.

Note: These biscuits can be baked at once or let stand, or covered with foil and frozen. Yields about 8 servings or about 3 dozen biscuits.

CRISPIES

Betty Burrow

1 pkg. yeast  
 1/4 c. water  
 1/4 c. sugar  
 1/2 tsp. salt  
 1/2 c. milk  
 1 egg (beaten)  
 2 1/2 c. flour  
 1/2 c. margarine  
 1/4 c. margarine (melted)  
 1 c. nuts (finely chopped)  
 1 1/2 c. sugar

Soften the yeast in water in a large bowl. Stir in the sugar, salt, milk and egg. Add 2 c. flour and beat until smooth. Turn out onto floured board and sprinkle dough with 1/2 c. flour. Roll dough to 1/4 inch thickness.

Divide 1/2 c. margarine into 8 equal parts. Put 4 of them on middle third of dough. Fold lower third over middle third. Place remaining margarine pieces atop that and cover with top third of the dough. Turn lengthwise and roll out. Fold in thirds again and roll. Repeat folding and rolling 3 to 4 times.

Roll into rectangle about 15x13 inches. Brush with melted margarine. Mix pecans and sugar. Sprinkle 1/4 of this over pastry. Cut sheet of dough in half and roll each half like a jelly roll. Cut off in 1 1/2 inch pieces and place, cut side down, on shallow pan. Chill about 30 minutes or until ready to bake.

Place remaining pecan and sugar mixture on board. Roll each piece of dough in sugar mixture to 1/4 inch thickness. Turn to coat each side. Put on greased baking sheet.

Continued on next page.



CRISPIES (Continued).

They may be baked immediately for crisp roll or allowed to raise for about 45 minutes.

Straight sugar may be used instead of the sugar-nut mixture. Bake in a 375° oven for 15 minutes. Makes about 20 rolls.

CORNMEAL ROLLS

2 1/2 T. cornmeal	1 pkg. yeast
3 T. sugar	1/4 c. lukewarm water
3/4 tsp. salt	1 egg
3 T. shortening	4 to 4 1/2 c. flour
1 c. milk	

Place the first 5 ingredients in a pan. Cook until thick, stirring frequently. Cool to lukewarm. Dissolve yeast in the 1/4 c. lukewarm water and add to meal mixture and beat. Add eggs; beat thoroughly and let rise in a warm place 1 hour.

Add flour to make a soft dough. Knead well on a slightly floured board. Let rise 1 hour. Punch down, roll out and cut with biscuit cutter. Brush with melted butter. Crease in the middle; fold over. Place on a greased cookie sheet and let rise 1 hour. Bake at 375° for 20 minutes. Yields 2 dozen rolls.

DANISH KRINGLE\*

Mrs. George Essex

4 c. flour	1 c. lukewarm milk
1 tsp. salt	1 cake yeast
3 T. sugar	1/4 c. water
1 c. shortening	3 eggs

FILLING:

4 T. butter	2 c. brown sugar
2 c. raisins	1 c. nuts

Mix together the first 4 ingredients as for pie crust. Dissolve yeast in 1/4 c. water and add to lukewarm milk. Add yeast mixture and eggs to flour mixture and mix well. Let rise 1 hour. Divide the dough into 4 parts. Roll as for pie in a thin, oblong shape. Place on cookie sheet and spread through center lengthwise with filling. Fold by bringing outer edges up over filling. Let rise 1 hour. Bake at 375° for 30 to 35 minutes. Ice with butter cream icing and sprinkle with coconut. (This recipe came from Minnesota.) Delicious!

Be kind -- for everyone you meet is fighting a hard battle.

DILLY BREAD

Mrs. Harold Dodd

1 pkg. yeast	2 tsp. dill seed
1/4 c. warm water	1 tsp. salt
1 c. cottage cheese	1/4 tsp. soda
1 T. butter or margarine	1 egg (unbeaten)
2 T. sugar	2 1/4 to 2 1/2 c. flour
1 T. instant minced onion	

Soften the yeast in water. Heat cottage cheese to lukewarm with the butter. Combine all ingredients except flour in a large mixing bowl. Add flour to form a stiff dough, beating well after each addition. Cover and let rise in a warm place. Stir down and pour into a 2 qt. casserole or a standard sized loaf pan. Let rise again until double in bulk. Bake at 350° for 30 to 40 minutes. Turn out on a cooling rack and brush top with melted butter.

DINNER ROLLS

Phyllis Mallams

1 pkg. active dry yeast	1 tsp. salt
1/4 c. warm water	1 c. milk (scalded)
1/4 c. sugar	1 egg (slightly beaten)
1/4 c. butter	3 1/2 c. flour (about)

Soften the yeast in warm water. In a large bowl combine the sugar, shortening and salt. Stir in hot milk and cool to lukewarm.

Add softened yeast, egg and 2 c. flour. Beat well. Add enough or all of the remaining flour to make a soft dough. Cover and let rise in a warm place until double in bulk, about 1 1/2 hours. Punch down and turn out onto slightly floured surface.

Shape into 3 small rolls to a muffin tin for clover leaf rolls or any desired shape. Cover and let rise until double in size (about 30 to 45 minutes). Bake at 375° for 12 to 15 minutes.

FIFTY-FIVE MINUTE DINNER ROLLS\*

Inez Barry

1/4 c. warm water	1 1/2 c. flour
2 pkgs. yeast	2 T. sugar
1 c. warm milk	1 egg
2 T. fat (melted)	1 1/2 c. flour
1/4 tsp. salt	

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## FIFTY-FIVE MINUTE DINNER ROLLS (Continued).

Dissolve in warm water the yeast. Add warm milk, fat, salt and 1 1/2 c. flour, sugar and egg. Beat very hard, then add the last 1 1/2 c. flour. Let rise 15 minutes. Knead and make out. Let rise, then bake at 400° for 15 minutes.

FRENCH BREAD

Mrs. Fred Waters

1/2 c. warm water	1 T. shortening (melted)
1 cake yeast	1 1/2 tsp. salt
1 T. sugar	4 c. flour
1 c. water	

Dissolve yeast in warm water. Add sugar, shortening and salt to 1 c. water. Add yeast mixture. Add flour, 1 c. at a time, beating well after each cup. Let stand 10 minutes. Stir down.

Do this 5 times at 10 minute intervals. Divide the dough in halves. Let stand 10 minutes. Roll out in triangle shape. Roll each as for jelly roll beginning at large end. Place in a 9x14 inch pan and cut top 6 or 7 times with scissors.

Cover and let stand 1 1/2 hours. Bake at 425° for 35 minutes. Butter the top. This takes exactly 3 hours from start to finish.

KOLACHES\*

Mrs. Robert Formanek

1 pt. milk	1 tsp. salt
2/3 c. butter <u>or</u> margarine	1 cake yeast
2 eggs <u>or</u> 3 egg yolks	5 c. <u>plus</u> 1 T. flour
1/3 c. sugar	

Warm milk to lukewarm. Add sugar and yeast and dissolve. Beat eggs and add to milk. Add melted butter, salt and flour. Beat until dough is fine and smooth. Let rise 1 1/4 hours. Turn dough onto floured board and cut small squares. Place in a shallow greased pan. Spread center of each square with a heaping T. of filling.

Let rise again and bake in a 375° quick oven about 15 minutes. When cool dust with powdered sugar. Filling can be apricot, prune, or cherry.

Any housewife, no matter how large her family, can always get some time to be alone -- by doing the dishes.

LONG JOHNS

Mrs. C. Wilbur Craver

1/2 c. shortening	2 eggs (well beaten)
1 c. boiling water	1/2 c. sugar
1 c. canned milk	2 tsp. salt
3 pkgs. yeast	8 c. flour (a little more if needed)
1/2 c. warm water	

Mix shortening and boiling water. Add canned milk. Add yeast to warm water and stir till dissolved.

Mix all together and knead 5 minutes. Rest the dough 5 minutes. Roll out 1/4 inch thick. Cut into strips and fry in deep fat. Frost.

FROSTING:

1/2 c. butter (melted)	1/2 c. brown sugar
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Bring to a boil. Add 2 T. cream and 1/2 tsp. maple flavoring. Add powdered sugar until of spreading consistency. (Half a recipe may be used.)

NO-KNEAD CINNAMON ROLLS

Peggy Hays

1 cake yeast	1 c. milk
1 tsp. sugar	4 1/2 c. flour
1/2 c. warm water	1 tsp. salt
3 eggs (beaten)	Butter
1/2 c. shortening (melted) <u>or</u> oil	Cinnamon
1/2 c. sugar (more)	Sugar

Dissolve the yeast and 1 tsp. sugar in warm water. Add the rest of the ingredients and mix well. Cover and let stand in the refrigerator at least 6 hours. Because the dough is soft, do not knead. Roll dough to 3/4 inch thickness. Spread with soft butter, cinnamon and sugar. Roll, then cut into slices.

Place in a well oiled layer pan and let rise till double. Bake at 400° for 10 to 12 minutes. Drizzle with powdered sugar icing.

NO-KNEAD YEAST ROLLS

Joan Maxwell

1 pkg. active dry <u>or</u> compressed yeast	1 tsp. salt
1/4 c. warm water	1 c. milk (scalded)
1/4 c. sugar	1 egg (slightly beaten)
1/4 c. shortening	3 1/2 c. all purpose flour (sifted)

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## NO-KNEAD YEAST ROLLS (Continued).

Soften yeast in warm water. In a large bowl combine the sugar, shortening and salt. Stir in hot milk and cool to lukewarm. Add softened yeast, egg and 2 c. of flour. Beat well.

Gradually add remaining flour, enough for a soft dough. Cover and let rise until double. Punch down and roll out. Shape into rolls. Bake at 375° for 15 minutes.

## OATMEAL BREAD

Dr. P. E. Ernsberger

2 c. oatmeal	1/4 c. lukewarm water
2 c. boiling water	1 tsp. sugar
2 tsp. salt	1/3 c. brown sugar
1 T. shortening	1/2 c. lukewarm water
1 pkg. yeast	5 to 6 c. flour

Stir into boiling water the oatmeal. Add the salt and shortening. Stir until smooth and cool to lukewarm.

In a small bowl dissolve the yeast in the 1/4 c. lukewarm water and the 1 tsp. sugar. Combine with the lukewarm oatmeal mixture. Dissolve the brown sugar in the 1/2 c. lukewarm water and add. Work in about 4 1/2 c. all purpose flour. Knead until smooth. Put into a greased bowl, turn once to grease the top and cover with a damp cloth. Let rise until double in bulk. Punch down.

The dough is quite sticky. Knead in about 1/2 c. flour. Divide dough in half and shape into loaves. Let rise until almost double.

Bake 15 minutes at 425° and then 30 minutes at 375°. Turn off the oven the last 10 minutes of the baking, so the bread will not become too brown. Cool on racks.

## ORANGE ROLLS

Mrs. C. A. Cottrell

1 pkg. yeast	2 eggs
1/4 c. warm water	1/2 c. sour cream
1/4 c. sugar	1/2 c. oleo (melted)
1 tsp. salt	3 c. flour (sifted)

Soften yeast in water in a bowl. Stir in sugar, salt, eggs, sour cream and oleo. Gradually add flour to form a stiff dough, beating well. Cover and let rise until double.

Mix 3/4 c. sugar, 3/4 c. coconut and 2 1/2 T. grated orange rind. Knead the dough and divide into thirds. Roll in a 10 inch circle. Brush circles with melted oleo and sprinkle with 1/3 of the coconut-sugar mixture.

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## ORANGE ROLLS (Continued).

Cut in wedges and roll up. Cover and let raise. Bake from 25 to 30 minutes. Leave in the pan and pour over glaze. Yields 3 dozen rolls.

## GLAZE:

3/4 c. sugar	2 T. orange juice
1/2 c. sour cream	1/4 c. margarine

Boil together for 3 minutes.

## OVERNIGHT REFRIGERATOR ROLLS

Mrs. Loren McNeese

2 pkgs. quick acting dry yeast	3/4 c. sugar
(I prefer Red Star)	2 eggs (well beaten)
2 1/2 c. warm water (105 to 115°)	8 to 8 1/2 c. flour
3/4 c. shortening (soft or melted)	2 1/2 tsp. salt

Soften yeast in warm water. Add shortening, sugar, eggs, 4 c. flour and salt. Stir and then beat until smooth (about 1 minute). Stir in the remaining flour. You may want to use your hands to work in the last 2 c. This will be a soft dough.

Cover tightly and store in the refrigerator over night or until needed. When ready to use: Punch down dough and pinch off 1/3. Cover remaining dough and store in the refrigerator. It will keep 2 or 3 days. Rolls are some lighter if you punch down the dough each day you keep the dough over.

Shape into rolls and place in a greased 9x9x2 inch baking pan. Cover with a clean towel and let rise in a warm place for 1 hour or until doubled in bulk. Bake in a hot (400°) oven for 15 to 20 minutes. Turn out on wire rack. One-third of the dough makes 12 pan rolls.

## DOUGHNUTS:

Use 1/3 of the refrigerator roll dough. Roll out to 1/2 inch thickness on a well floured board. Cut out doughnuts with a floured cutter. Place on floured cookie sheet and let rise until doubled in bulk, about 1 hour. Fry the doughnuts in 360° deep fat for 3 minutes or until a golden brown. Drain the doughnuts on absorbent paper. Dust with sugar or spread with Doughnut Glaze. One third of the dough makes 16 doughnuts.

## DOUGHNUT GLAZE:

1 c. confectioners' sugar	1/8 tsp. salt
2 tsp. butter (softened)	1 tsp. vanilla

Mix together the above ingredients. Add enough milk to make the desired consistency for spreading on warm doughnuts.



CLASSIC PINEAPPLE BREAD

Jane LaMore

1 (8 1/4 oz.) can crushed pineapple	1/4 tsp. salt
1 (13 3/4 oz.) pkg. hot roll mix	1/2 c. dates (sliced)
1 egg (beaten)	1/3 c. walnuts (chopped)
2 T. sugar	1/4 c. flour
3 T. butter (melted)	1/4 c. sugar
1 tsp. orange peel (grated)	1/4 c. butter
1/4 tsp. cardamon	

Heat the undrained pineapple to lukewarm. Sprinkle the yeast from roll mix over pineapple and let stand a few minutes until dissolved. Stir in egg, 2 T. melted butter, sugar, orange peel, cardamon and salt. Gradually blend in flour mixture from the pkg. of roll mix, mixing to a moderately stiff dough. Turn out onto lightly floured board and knead lightly. Work in the dates and nuts. Place in an oiled bowl and turn dough over so the top is oiled and cover. Let rise in a warm place until doubled in bulk (1 1/2 to 2 hours). Punch down, turn onto a floured board and knead 12 strokes. Press out to a 9 inch square. Roll up tightly and place, seam side down, in a greased 9x5x2 3/4 inch pan. Brush with remaining 1 T. melted butter.

Mix flour, sugar and butter for a crumb topping. Sprinkle this over melted butter. Let rise until the center of the loaf is even with the edges of the pan. Bake on the lower shelf of a 350° oven for 45 minutes.

POTATO BREAD

Ruth Mallams

1 c. potato water	2 T. sugar
1 T. potatoes	1 1/2 tsp. salt
1 c. milk (scalded)	1 pkg. yeast
2 T. shortening	About 5 c. flour

Put strained potato water and potatoes (that are cooled to lukewarm) in a large mixing bowl. Add sugar and yeast. Mix. Cover and let set a few minutes. Add the shortening to hot milk and cool to lukewarm. Add to potato water and yeast. Add salt and about 2 c. flour. Mix well with mixer. With a spoon mix in about 2 1/2 c. more flour to make a stiff dough. Turn out on a floured bread board and knead for 4 or 5 minutes, working in enough more flour to make dough not sticky, but smooth and elastic.

Put in a greased bowl, turn over to grease top of dough, cover and let set in a warm place until doubled in bulk. Punch down dough and let rise again until doubled in bulk.

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POTATO BREAD (Continued).

Turn out on slightly floured bread board. Divide in 2 parts. Roll each part with a rolling pin to roll out bubbles and roll to the width of the length of the bread pan. Roll up, seal, pinch ends together and under. Place, seam side down, in a greased bread pan.

Set in a warm place away from draft (oven is a good place) and let rise until doubled in bulk. Bake at 375° for 45 minutes. Use 8 1/2 x 4 1/2 x 2 1/2 inch pans. Yields 2 loaves.

For whole wheat bread use brown sugar instead of white and a little more of it. Also, a little less than half whole wheat flour. Add it before you mix with the mixer. It probably would take about 2 c. whole wheat flour and 3 1/2 c. white flour all together.

RYE BREAD

Mrs. Gilbert Lauer

1 cake <u>or</u> pkg. yeast	2 T. shortening
1/2 c. tepid water	2 c. rye flour
2 c. milk	1 1/2 tsp. salt
1/2 c. sorghum	4 c. white flour
1/2 c. brown sugar	

Dissolve 1 cake or 1 pkg. of yeast in 1/2 c. of tepid water. Scald 2 c. milk and pour scalded milk over 1/2 c. sorghum, 1/2 c. brown sugar and 2 T. shortening.

Add 2 c. pure rye flour and beat until light. Add 1 1/2 tsp. salt and cool to lukewarm. Add yeast mixture. Mix in first with a spoon, then by hand 4 c. flour (white).

Knead and let rise until double in bulk. Punch down and let rise again. Shape into 3 loaves and let rise until nearly doubled. Bake in 325° oven for 60 to 70 minutes. Watch the oven as this can become too brown. If desired, a piece of aluminum foil can be laid lightly over the top a while before done. A small pan of water in the oven helps to keep a more moist product. The recipe calls for 2 loaves, but 3 or 4 can be made.

There is some consolation to the fact that even though your dreams don't come true, neither do your nightmares.



SAFFRON BREAD

Phyllis M. Mallams

1/4 tsp. saffron	1/3 c. butter (melted)
1/4 c. boiling water (let cool)	2 eggs (beaten)
3/4 c. lukewarm milk (scalded)	1/2 c. golden raisins
1/2 c. sugar	1/4 c. candied fruit (finely chopped)
1 tsp. salt	3 1/2 to 4 c. flour
1/2 tsp. ground cardamon seed	
1 cake yeast	

Combine the saffron and boiling water. Combine and add milk, sugar, salt and cardamon seeds. Mix cooled saffron and yeast. Let stand 5 minutes. Stir in butter, eggs, raisins and chopped fruit. Add enough flour to form a stiff dough. Turn out onto a lightly floured board. Knead until smooth, about 10 minutes. Round dough into ball and place in a greased bowl. Brush lightly with melted shortening. Cover and let rise in a warm place until double in size (1 to 1 1/2 hours).

Punch dough down and divide into 4 equal parts. Roll 3 of the parts into 15 inch "ropes". Place on lightly greased cookie sheet. Braid loosely, tuck ends under. Divide the remaining dough into thirds. Roll each part into 12 inch "ropes". Braid loosely, tuck ends under and place on top of the larger braid. Secure with toothpicks. Cover and let rise to nearly double in size — 45 to 60 minutes. Bake at 350° for 25 to 30 minutes. Remove from oven and brush on topping. Return it to the oven for 5 minutes.

TOPPING:

1/3 c. sugar	1/4 tsp. burnt sugar flavoring
2 T. strong coffee	1 tsp. vanilla
Chunk of melted butter	

Mix and brush on bread.

SQUASH BUNS

Miriam Wilson

3/4 c. milk	1/2 c. oil <u>or</u> 1 stick
6 oz. frozen squash <u>or</u> 1 cup	margarine (melted)
(large) strained squash	1/4 c. warm water
1/2 c. sugar	1 (heaping) T. dry yeast
1/2 tsp. salt	4 1/2 c. flour (or enough to make a soft dough.)

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SQUASH BUNS (Continued).

Heat the milk with frozen squash until the squash is thawed and the mixture is hot. Stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into large mixing bowl. Add yeast and 1 tsp. sugar. Add cooled milk mixture and 2 c. flour. Beat well.

Add the remaining flour. Let rise double. Punch down and divide in half. Roll or pat 1/2 inch thick. Cut with a biscuit cutter (2 1/2 inch). Place on greased cookie sheet and cover. Let rise double in bulk and bake at 375° oven for 15 minutes. Makes about 2 1/2 dozen buns.

SPUDNUTS

1 pkg. yeast	3/4 tsp. salt
1/4 c. warm water	1 c. mashed potatoes
1/2 c. <u>plus</u> 1 tsp. sugar	1 tsp. nutmeg (optional)
2 1/4 c. milk (scalded)	Flour
2 eggs (well beaten)	Hot oil for frying (370°)
1/2 c. butter	

Dissolve yeast in warm water and the tsp. of sugar. Add the butter to the hot milk. Cool to lukewarm. Beat the eggs. Add potatoes, the 1/2 c. sugar, salt and nutmeg. Combine mixtures. Mix well. Add enough flour for batter. Beat well. Add more flour for a soft dough and turn out onto floured surface and knead.

Put in a greased bowl and cover. Set in a warm place to let rise until double in bulk. Turn out onto floured surface and roll to 1/2 inch thick. Cut spudnuts. Place on greased cookie sheet. Cover and let rise until double in bulk. Put in 370° oil upside down to fry. Turn and fry on the other side. Drain on a wire rack. Can be dipped quickly into boiling water to remove grease from frying and dried quickly in a hot oven.

Ice or glaze with powdered sugar, strong coffee, butter and vanilla; or shake in a paper sack with powdered or granulated sugar. Makes 4 to 5 dozen.

A little bit of this and a little bit of that makes you big and fat!



SUNDAY MORNING ROLLS

Mrs. Robert Stafford

1/4 c. very warm water  
1 tsp. sugar

Mix and set aside.

4 c. flour  
1 tsp. salt  
1/4 c. sugar  
1 c. butter or margarine

Cut butter into dry ingredients. Add yeast mixture and eggs to milk. Mix all together. Cover tightly and store in the refrigerator over night. It looks like batter.

When you are ready to bake these, let the dough rise at room temperature until double in bulk, divide in half and roll each half into a 12x18 inch rectangle. Sprinkle with cinnamon and sugar. Roll as for jelly roll, slice and place in a greased pan, cut side up. Let rise until double in bulk.

Bake at 400° for 12 to 15 minutes. Each half makes 12 to 15 rolls.

If desired, pour this over. (Boil until it forms a thread.)

1/2 c. water  
1 c. sugar  
1 tsp. cinnamon  
1 T. butter

Then frost with powdered sugar icing. It is rich enough with just the icing, but more "goosey" with the syrup.

SWEDISH RYE BREAD

P. E. Ernsberger

4 c. water  
1 c. sorghum  
1/2 c. brown sugar  
1/3 c. shortening  
1 T. salt  
1 T. sugar

Mix these ingredients and heat to lukewarm stage. Then add 1 env. yeast which has been dissolved in 1/4 c. lukewarm water. Add 4 c. rye flour and 9 or 10 c. white flour. Knead well and let stand in a warm place until double in bulk. Form into 4 loaves and let rise again in the pans, until double. Bake for 1 hour at 350°.

May I never miss a rainbow or a sunset because I am looking down.

SWEDISH RYE BREAD\*

Ralph Carnahan

1 T. sugar  
1 qt. lukewarm water  
1 c. molasses  
1 c. brown sugar  
1 qt. rye flour

1 qt. white flour  
1 T. salt  
1/2 c. shortening  
2 cakes yeast

Soak 2 cakes of yeast in lukewarm water, then add sugars and molasses. Add flours, salt and shortening. Let rise, then work stiff with white flour. Put in a warm place and let it rise well, then mold into 3 or 5 loaves, depending on the size of the pans. Allow these to double in size, then bake 1 hour at 375°.

WHOLE WHEAT BREAD

Marjorie Dyll

1/2 c. sugar  
1/4 lb. margarine (less 1/4 inch)  
1 pkg. dry yeast  
2 tsp. salt  
1/2 c. lukewarm water  
1 tsp. sugar  
2 c. warm water  
2 1/2 c. Nuvoo whole wheat flour  
2 1/2 c. white flour

Cream the margarine and sugar well. Dissolve yeast in 1/2 c. lukewarm water and tsp. of sugar. Add yeast mixture to creamed mixture. Also 2 c. water and salt. Sift whole wheat and white flours together, reserving part of a cup of mixed flour for kneading. Mix flours in as softly as possible. Let rise to double.

Divide into 2 large loaves or 3 small loaves. Shape loaves with the reserved flour. Place in pans; let rise again and bake at 375° for about 1 hour.

There is nothing wrong with having nothing to say — just don't say it out loud!

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## ADDITIONAL RECIPES

Letter



CAKES

5

Frost



# CAKES - FROSTINGS

## APPLE CAKE

Marge Ruble

- 5 large apples (sliced)
- 1 tsp. lemon juice
- 3/4 c. sugar
- 1/4 c. oleo
- 1 egg
- 1/2 c. flour
- 1/2 tsp. baking powder
- 1/8 tsp. salt

Grease 1 (10 inch) pie pan. Sprinkle apples with 1/4 c. sugar and lemon juice. Mix the remaining ingredients and pour over the apples. Bake at 350° for 45 minutes. Serve warm.

## RAW APPLE CAKE\*

Mrs. Wayne Brown

- 1/4 c. butter
- 1 c. sugar
- 1 egg
- 2 c. apples
- 1/2 c. nuts
- 1 c. flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/2 tsp. salt

Using a mixer, cream together the butter and sugar. Add egg and beat well. Add flour and spices. Add the diced, but unpeeled raw apples and continue beating after the apples have been added. Stir in the nuts.

Bake in a greased 9x9 inch pan for 45 minutes in a 325° oven. Serve with whipped cream or ice cream.

## APPLESAUCE CAKE\*

Ada Frances Anderson - Irene Norris  
Marge Walston - Marjorie Bailey

- 2 c. sugar
- 1 c. shortening
- 2 eggs (beaten)
- 3 c. unsweetened applesauce
- 2 c. raisins
- 2 c. nuts
- 2 tsp. salt
- 2 tsp. nutmeg
- 2 tsp. cinnamon
- 1 tsp. cloves
- 4 tsp. soda
- 4 c. flour

## FOR FRUIT CAKE:

- 1 to 2 c. candied fruit
- 1 to 2 c. dates (cut up)

Continued on next page.



## APPLESAUCE CAKE (Continued).

Cream shortening and sugar. Add eggs and applesauce. Mix. Stir in the fruits and nuts. Sift together next 6 dry ingredients. Add all at once and stir in gently. Bake in a greased and floured pans in a 350° oven for about 40 minutes or until a toothpick comes out dry.

Note: Various sized and shaped pans may be used if baking time is adjusted. This cake will keep several weeks if well wrapped and put in a cold place.

## CARAMEL FROSTING:

3/4 stick margarine (melted) 1/2 c. milk  
1 c. brown sugar 1 1/2 to 2 c. powdered sugar

Melt the margarine. Add brown sugar and boil 2 minutes. Add milk and boil 1 minute. Add powdered sugar until thick. Spread on the Applesauce Cake.

## BUTTERSCOTCH POUND CAKE

Mrs. Kenneth Wasson

1 (6 oz.) pkg. butterscotch morsels 3 c. flour  
2 T. instant coffee 1/2 tsp. soda  
1/4 c. water 1/4 tsp. salt  
1 c. butter or margarine 3/4 c. buttermilk  
1 1/2 c. sugar 4 eggs

Melt in a double boiler the butterscotch morsels and instant coffee with water. Cream butter and sugar. Blend in the butterscotch mixture. Combine flour, salt and soda. Add to the creamed mixture alternately with buttermilk and eggs. Add eggs 1 at a time. Beat at medium speed until smooth.

Bake in a greased Bundt pan at 350° for 55 to 60 minutes. Cool 10 minutes before removing from the pan.

## CARROT CAKE\*

Mrs. Charles Ferris

## MIXTURE 1:

2 c. sugar 2 tsp. cinnamon  
2 c. flour 1 tsp. salt  
2 tsp. soda

## MIXTURE 2:

1 1/2 c. Wesson oil 4 eggs  
3 c. carrots (grated)

Continued on next page

## CARROT CAKE (Continued).

## FILLING:

1 stick butter 2 tsp. vanilla  
1 large pkg. cream cheese 1 can Angel Flake coconut  
1 pkg. confectioners' sugar 1/2 c. ground nuts

Mix together ingredients in Mixture 1. Mix the Wesson oil together with the 4 eggs, adding the eggs slowly, 1 at a time. Add the first mixture to the second mixture. Add the 3 c. carrots last. Pour into 3 well greased and floured cake pans. Bake at 350° for 30 minutes.

To prepare filling blend the ingredients well and spread between the 3 layers and on top. Keep the cake in the refrigerator until you are ready to eat it.

## CHOCOLATE CAKE

Viola Crane

1 3/4 c. sugar 1 1/2 tsp. baking soda  
2/3 c. shortening 1/2 tsp. salt  
2 eggs 1 c. buttermilk  
1 tsp. vanilla 1/2 c. Hershey's cocoa  
2 1/2 c. cake flour (sifted) 1/2 c. boiling water

Preheat the oven to 350°. Grease and flour 2 (9 inch) cake pans. Cream sugar and shortening together. Add eggs, beating well after each addition. Add the vanilla.

Sift together flour, baking soda and salt. Add alternately with buttermilk. Make a smooth paste of cocoa and boiling water. Cool slightly. Add and blend well.

Pour into prepared pans and bake about 35 minutes or until done.

## ONE BOWL CHOCOLATE CAKE

Irene Norris

2 c. sugar 1/2 c. shortening  
2 c. flour 1/2 c. cold coffee  
1 tsp. soda 2 eggs  
1/2 tsp. salt 1 tsp. vanilla  
1/2 c. cocoa 1 c. hot water

Mix the above ingredients together until well blended, then slowly add the 1 c. of hot water and beat 1 minute. Pour into an oiled and floured 9x13 inch pan. Bake in a 350° oven for 30 minutes or until it tests done.

A laugh is a smile that has burst!



QUICK GERMAN CHOCOLATE CAKE

Luella Fleenor

1 pkg. white cake mix  
2 eggs  
2 c. milk

1 pkg. instant chocolate  
pudding

Put all the ingredients together in a bowl and mix according to the cake directions on the box. Bake at 350°. This makes a nice sized cake if baked in a 9x13 inch pan.

FROSTING:

1 c. evaporated milk  
1 c. sugar  
1/4 c. butter or oleo

1 tsp. vanilla  
3 egg yolks

Cook together for about 12 minutes on low heat. Remove and add 1 1/3 c. flake coconut and 1 c. nut meats.

CHOCOLATE SCRATCH CAKE

Evelyn Bradley

2 c. flour  
1 1/2 c. sugar  
1 c. salad dressing  
1 c. boiling water

6 T. cocoa  
2 tsp. soda  
Dash of salt  
1 tsp. vanilla

Mix well all together in a large bowl. Bake in a 9x13 inch pan at 350° for 30 minutes.

CHOCOLATE SCREW BALL CAKE

Marjorie Bailey

3 c. flour  
2 c. sugar  
1/2 c. cocoa

2 tsp. soda  
1/2 tsp. salt

Sift into a large bowl. Make 3 holes in the flour mixture and add:

1 tsp. vanilla  
2 tsp. vinegar

3/4 c. salad oil

Pour 2 c. cold water over all and mix well. Bake in a 9x13 inch ungreased pan at 350° for 45 minutes or make 30 cupcakes (bake 20 minutes) or a sheet cake (bake 30 minutes).

Even the mosquito gets a pat on the back when working.

DATE CAKE

Eunice Rockwell

1 1/2 c. boiling water  
1 1/2 c. pitted dates  
1 tsp. soda  
1/4 c. butter  
1 egg

1/2 tsp. salt  
1 c. sugar  
1 tsp. vanilla  
1 1/2 c. flour  
1 tsp. baking powder

Pour boiling water over the dates, soda and butter. Let stand until dates break into small pieces. Beat the egg and salt. Add sugar and vanilla and beat until thick. Add the flour and baking powder with date mixture. Beat until smooth.

Bake at 350° for 30 minutes. Pour on top of the cake and spread on while the cake is warm, the following mixture (which has been cooked until thick, then cooled):

1 c. dates (pitted)  
3/4 c. water  
1 c. sugar

1 T. butter  
1/3 c. nuts  
1/8 tsp. salt

Serve with whipped cream. Serves 12.

DATE-NUT FRUIT CAKE\*

Mrs. John Elgar

1 1/4 c. sugar  
1/2 c. butter  
5 eggs (separated)  
1 1/2 c. flour  
1 heaping tsp. baking powder  
2 tsp. vanilla  
1 tsp. almond extract  
Extra flour for fruit (1/2 c.)  
1 1/4 tsp. salt

Juice of 1 lemon  
3 (1/2 lb.) boxes dates (pitted)  
1/2 lb. English walnuts  
1/2 lb. pecans  
1/2 lb. candied cherries  
3 slices candied pineapple  
1/2 lb. candied fruits and  
peels

Beat egg yolks and add lemon juice; then add butter and sugar which has been creamed together. Add flour which has been sifted several times with baking powder and salt.

Add stiffly beaten egg whites and flavoring extracts, then add nuts and fruits which have been cut fine and mixed with the extra 1/2 c. flour. Bake at 250° for 3 hours. Line the pan with heavy brown paper and place a pan of water in the oven while baking.

Let your life be like a snowflake -- leave a mark but not a stain!



DELIGHT CAKES\*Miss Veda Cornick  
Mrs. Kenneth HiteLEMON VARIATION:1 pkg. yellow cake mix  
1 pkg. lemon Jello  
3/4 c. cooking oil3/4 c. water  
4 eggs  
1/4 tsp. saltICING:1 c. plus 2 T. powdered sugar  
(sifted)Juice and grated rind of 1 lemonSTRAWBERRY VARIATION:1 pkg. white cake mix  
1 pkg. strawberry Jello  
1/2 c. oil  
1/2 c. frozen strawberries  
(drained - crushed)4 egg whites  
3 T. flour  
3/4 c. strawberry juice or  
waterICING:1/4 c. butter  
1/2 lb. powdered sugar

Strawberry juice to mix

Place all ingredients in a bowl. Blend, then beat until smooth and creamy. Pour into greased 9x13 inch cake pan. Bake at 350° for 35 to 40 minutes. While the cake is baking blend the icing ingredients and spread over the cake as soon as it comes from the oven. It will melt and glaze the cake.

Especially good served slightly warm. The strawberry version may be baked in 2 (9 inch) layers, filled and frosted with 1/2 c. frozen strawberries (thawed) and blended with 1/4 lb. cream cheese and 1 lb. powdered sugar.

FRUIT COCKTAIL CAKE\*Mrs. A. H. Moore - Mrs. Ora White  
Mrs. Ethel Hileman1 c. sugar  
1 egg  
1 c. flour  
1 tsp. soda  
1 tsp. baking powderPinch of salt  
1 (No. 303) can fruit cocktail  
1/3 c. brown sugar  
1/3 c. nuts (chopped)

Continued on next page.

FRUIT COCKTAIL CAKE (Continued).

Combine sugar and beaten egg. Sift together flour, soda, baking powder and salt. Add to egg and sugar mixture. Add fruit cocktail (juice and fruit) and pour into a greased and floured pan.

Top with brown sugar and nuts. Bake at 350° for 35 to 40 minutes. Serve with whipped cream or ice cream. Bake in an 8x8 inch pan. Serves 8.

HICKORY NUT CAKE\*

Mrs. J. B. Drain - Mrs. Ross Waters

1 1/2 c. sugar  
1/2 c. butter (scant)  
2 eggs (separated - beaten)  
1 c. water2 1/2 c. flour  
3 tsp. baking powder  
1/2 c. hickory nuts  
Vanilla

Cream the butter and sugar well. Add beaten egg yolks. Add water and the sifted dry ingredients alternately. Add vanilla and floured nuts. Fold in the beaten egg whites and bake in a 350° oven.

HICKORY NUT CAKE

Mrs. John Elgar

3/4 c. butter  
2 c. powdered sugar (sifted)  
1 c. milk  
3 c. cake flour (sifted)  
2 tsp. cream of tartar1 tsp. soda  
1 tsp. vanilla  
5 egg whites  
1 c. hickory nuts (chopped)

Cream the sugar and butter until light and fluffy. Add half the milk, then sift in half the flour, with the cream of tartar.

Add remaining milk and soda (which has been dissolved in a little warm water). Add vanilla and remaining flour which has been mixed with the chopped nuts. Beat egg whites until stiff and fold gently into the batter. Bake in 2 (9 inch) pans or a 9x13 inch pan at 350° for 30 minutes.

Let not your mind be like concrete —  
permanently set and all mixed up.



MANDARIN ORANGE CAKE

Mary Brown

2 c. flour	1 tsp. salt
2 c. sugar	2 tsp. vanilla
2 tsp. soda	2 cans mandarin oranges
2 eggs	(drained)

Put all the ingredients in a mixer and beat 3 minutes. Bake in a 9x13 inch pan for 30 to 35 minutes at 350°.

Good served as pudding with whipped topping or may be glazed while warm.

GLAZE:

3/4 c. brown sugar	3 T. milk
3 T. margarine	

Bring the 3 ingredients to a boil and drizzle over the warm cake.

OATMEAL CAKE SUPREME\*

Betty Stoner - Mary Nau  
Mrs. B. B. Dohrman - Mrs. Leroy Edwards

1 c. oatmeal	2 eggs
1 1/4 c. boiling water	1 2/3 c. flour (sifted)
1/2 c. oleo	1 tsp. cinnamon
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt

TOPPING:

1 c. coconut	1 tsp. vanilla
1/2 c. butter <u>or</u> oleo	1/4 c. cream <u>or</u> less
1 c. brown sugar	1 c. nuts

Soak 1 c. of oatmeal in boiling water. Cream oleo and sugars. Add eggs and beat well. Sift the flour, cinnamon, soda and salt together. Add alternately with oatmeal mixture. Bake in a 9x12 inch greased pan for 30 minutes at 375°. Remove from the oven and spread with topping. Return to the oven for 5 minutes or more.

FRESH PEACH CAKE

Mrs. Roy Ollivier

1 1/4 c. corn oil	1 tsp. soda
2 c. sugar	3 c. raw peaches (peeled -
3 eggs (well beaten)	sliced)
3 c. flour (sifted)	1 1/2 c. pecans (chopped)
1 tsp. salt	1 tsp. vanilla

Continued on next page.

FRESH PEACH CAKE (Continued).

Mix all the ingredients in the order given. Bake in a greased 9x13 inch pan at 325° for 1 hour. Top the hot cake with this glaze.

GLAZE:

1 c. light brown sugar	1/4 c. milk
1 stick margarine	1 tsp. vanilla

Combine in a small saucepan and cook 2 1/2 minutes. Spoon over the cake.

Apples may be substituted for peaches, walnuts for pecans.

PINEAPPLE SHEET CAKE

Meriel Watkins

2 c. sugar	1 tsp. soda
2 c. flour	1/2 tsp. salt
2 eggs	1 tsp. vanilla
1/2 c. oil	
1 (No. 2) can crushed pineapple	
and juice	

Stir all the ingredients together. Put in a large cookie sheet with 1 inch sides (greased and floured). Bake at 350° for 25 minutes or until the center springs back.

ICING:

1 stick oleo	2/3 c. evaporated milk
1 c. sugar	

Boil the above ingredients 10 minutes, turn off and add 1 1/2 c. coconut and nuts if desired. Ice cake while warm.

RAISIN CUPCAKES

Wanda Thomas

1/2 stick oleo	1 tsp. soda <u>in</u> 1/2 c. hot
3/4 c. sugar	raisin juice
1 1/2 c. flour	1 egg
1 c. raisins (cooked)	1 tsp. cinnamon

Cream together oleo and sugar. Add remaining ingredients. Bake in a 350° oven for 20 to 25 minutes. Makes about 14 cupcakes. These are better unfrosted.

A smile is a curve that can set a lot of things straight.



OLD FASHIONED SHORTCAKE

Marge McDowell

2 c. flour	3 T. soft butter
1/2 tsp. salt	1 egg
3 T. sugar	1/2 c. milk
4 tsp. baking powder	

Mix all together and beat. Mixture will be stiff. Spread in 2 greased pie pans and bake at 350° until the cake springs back on center top when pressed with your finger. Cut into wedges and serve with fresh strawberries and cream.

SPONGE CAKE

Mabel Campbell

6 egg whites (about 3/4 c.)	1/2 tsp. salt
1 tsp. cream of tartar	6 egg yolks (1/2 c.)
1 1/2 c. sugar	1/4 c. water
1 1/3 c. cake flour (sifted)	1 tsp. lemon extract
1/2 tsp. baking powder	

Combine egg whites and cream of tartar in a large bowl. Beat till soft mounds begin to form. Add 1/2 c. of the sugar gradually, 2 T. at a time and continue beating till very stiff peaks are formed. Do not underbeat.

Sift the flour, baking powder, salt and remaining 1 c. sugar into a small bowl. Add egg yolks, water and lemon extract. Beat with spoon until well blended.

Fold egg yolk mixture carefully into stiffly beaten egg whites using fold over strokes. Do not stir or beat. Cut down through mixture with a large spoon or rubber scraper. Lift up and fold over.

Pour batter into ungreased 10 inch tube pan. Cut gently through batter to remove air bubbles and bake at 375° for about 35 minutes or until the cake springs back when gently pressed with finger. Remove from the oven and cool upside down for 1 hour. Loosen and gently remove from the pan.

STRAWBERRY CAKE

Joy Hayward

1 white cake mix	2 pkgs. strawberry Whip 'n Chill
1 small pkg. strawberry Jello	

Mix the white cake mix as directed on the package. Bake in a 9x13 inch pan. While baking mix small pkg. of strawberry Jello as directed on the box. Let set while mixing 2 pkgs. strawberry Whip 'n Chill. Refrigerate Whip 'n Chill.

Continued on next page.

STRAWBERRY CAKE (Continued).

Let the cake cool for a few minutes. Poke holes into the cake with a fork. Spoon the Jello around the top of the cake.

Spread Whip 'n Chill on top and refrigerate. Stays good for a long time.

BAKER'S ICING •

Mrs. Charles Strothman

1/2 c. egg whites (fill the cup with cold water)	1 tsp. flavoring
1 c. Crisco	1/4 tsp. salt
	3 lbs. powdered sugar

Put ingredients in mixer bowl in the order given, adding 1/3 of the powdered sugar at a time, beating after each addition. If the powdered sugar is lumpy, sift first.

This may be stored in the refrigerator for 3 months and used for cakes, sweet rolls, etc. as needed, by bringing to room temperature. Be sure it is air tight when stored. I like to use Tupperware.

If the icing needs to be thinned, use hot water.

DECORATING ICING•

Mrs. Charles Strothman

1/3 c. egg whites (fill cup to 3/4 mark with water)	1 tsp. flavoring
2 c. Crisco	1/4 tsp. salt
	3 lbs. powdered sugar

Put ingredients in mixer bowl in the order given, adding 1/3 of the powdered sugar at a time, beating after each addition. If powdered sugar is lumpy sift first.

This may be stored in the refrigerator for 3 months and used for cakes, sweet rolls, etc as needed by bringing to room temperature. Be sure it is air tight when stored. I like to use Tupperware. Thin with hot water if a thin icing is needed.

EASY BAKERS ICING

Beverly Garrels

1 egg white (beaten stiff)	1 c. powdered sugar
1/4 c. soft shortening	
Beat with a mixer. Add:	
1 more c. powdered sugar	1 tsp. vanilla

Beat again. This amount of icing frosts a 9x13 inch cake. For a thicker icing add more powdered sugar. If icing gets too thick add a few drops of milk. For chocolate icing add 2 heaping T. cocoa. For pure white icing use Crisco and no vanilla. Ordinarily use margarine.



MIRACLE ICING

Phyllis Monson

1 c. sugar  
1 egg white  
1/4 tsp. cream of tartar

1/2 c. boiling water  
1 tsp. vanilla

Mix the unbeaten egg white, sugar and cream of tartar. Add boiling water and beat with electric beater at high speed until stiff. Add the vanilla. Spread on cake.

Any remaining icing can be stored in a covered jar in the refrigerator, it will separate, so re-stir before using the second time.

ORANGE BUTTER FROSTING

Janis Roach

1/2 c. butter or margarine  
(1 stick)  
1/2 (6 oz.) can frozen orange  
juice concentrate (6 T.)

1/3 c. instant nonfat dry  
milk crystals  
2 c. powdered sugar or more

Soften butter in mixing bowl. Do not melt. Beat in the thawed orange concentrate. Add dry milk and blend well. Add the powdered sugar and continue beating until the mixture is smooth and fluffy. Add more powdered sugar if necessary to make frosting firm enough to hold its shape.

Use as cake frosting or serve on warm gingerbread, plum pudding or fruit cobbler.

Use also for frosting coffee cakes, hot rolls, tea rings or braided breads. It makes delicious filling for graham cracker sandwiches or for fruit or nut quick bread sandwiches. This frosting keeps well frozen or in the refrigerator. Soften at room temperature before spreading.

POWDERED SUGAR FROSTING

Beulah Hayes

1 lb. powdered sugar  
5 tsp. corn starch  
2 egg whites

1 stick of oleo  
1 tsp. vanilla  
1/4 tsp. salt

Place the ingredients in a mixing bowl. Beat with electric beater until well mixed and ready to spread on the cake.

Success is getting up just one more time than you fall.

TERESSA'S CARAMEL ICING

Marjorie Caldwell

1 c. brown sugar  
1/4 c. water

1 c. powdered sugar  
Vanilla

Boil the brown sugar and water for 3 minutes. Let cool and add powdered sugar and flavoring.

SEVEN MINUTE ICING

Elsie Schuerman

1 c. sugar  
1 egg white  
3 T. cold water

1 T. white syrup  
6 large marshmallows or 60  
miniatures

Combine first 4 ingredients in a double boiler. Beat for 7 minutes. When almost done add marshmallows and continue beating until they are dissolved. Never cracks off the cake.

While money isn't everything -- it does help keep you  
in touch with your children!

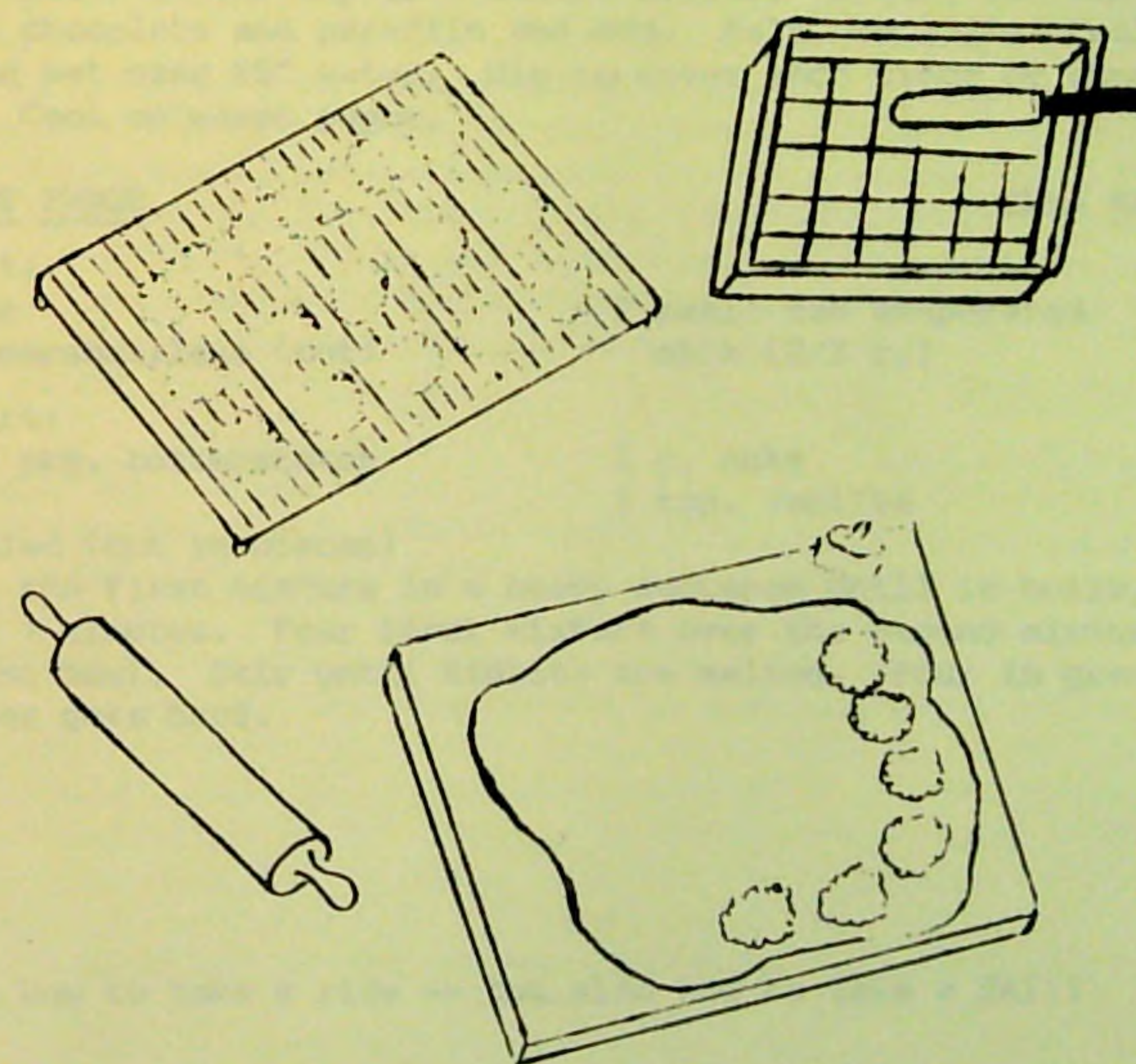
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ADDITIONAL RECIPES

## CANDIES

## COOKIES





## CANDIES - COOKIES

ANGEL FOOD CANDY

Marlene Statler

2 c. white corn syrup  
2 c. brown sugar (packed)

4 tsp. baking soda

In a large kettle cook the sugar and syrup to the hard crack stage or 310°. Quickly and carefully fold in the baking soda. This will foam up high in the kettle. Pour at once into a large buttered pan or cookie sheet. When cool break into pieces and coat with chocolate.

CHOCOLATE COATING:

1 lb. semi-sweet chocolate  
2 sticks butter

1/2 cake paraffin

Put butter in the top of a double boiler. Break, cut and shave the chocolate and paraffin and add. Melt to 130°. Cool to 83° and put over 85° water. Dip to cover each piece of candy quickly. Cool on waxed paper.

BUTTER NUT FUDGE

Ebba Kermeen

First Part:

2 c. sugar  
10 large marshmallows (cut)

1 small can evaporated  
milk (2/3 c.)

Second Part:

1 (6 oz.) pkg. butterscotch  
chips  
1 stick oleo (cut in pieces)

1 c. nuts  
1 tsp. vanilla

Cook the first mixture in a heavy saucepan until it boils, then boil 7 minutes. Pour first mixture over the second mixture in a mixing bowl. Stir until tidbits are melted. Pour in greased pan. Never gets hard.

Know how to take a ride — but also how to take a fall!



CANDIED ENGLISH WALNUTS

Jan Rankin

1 c. sour cream  
2 1/4 c. sugar  
6 T. milk

4 1/2 c. walnuts (2 lbs. -  
unshelled)  
1/4 tsp. salt  
1 tsp. vanilla

Boil the sour cream, sugar and milk until soft ball stage (238°). Remove from the fire. Add the salt and vanilla. Add nuts and stir thoroughly.

Pour out onto a cookie sheet to cool; then cut apart or drop by spoon onto cookie sheet to cool.

CALIFORNIA FUDGE

Bernice M. Huffman

3 c. sugar  
3 sq. chocolate (cut up)  
3 T. butter  
1 T. light Karo syrup

1 c. milk  
1/4 tsp. salt  
1 tsp. vanilla

Cook together the first 3 ingredients over low heat, stirring constantly. When chocolate is melted add the syrup and milk. Mix together and cook to the soft ball stage. Do not stir while cooking. Remove from heat, add salt and vanilla. Allow to stand until completely cool. Beat until the mixture becomes glossy.

Pour into buttered pan and mark into squares.

DIVINITY CANDY

Merle Routh

3 c. white sugar  
3/4 c. white syrup

2 egg whites  
1 box Jello (any flavor)

Boil together until it forms a soft ball in cold water or 235° on a candy thermometer. Beat egg whites until foamy. Then add the Jello a little at a time and beat until it will stand in peaks. Pour syrup mixture slowly and beat until stiff. May add nuts if desired. Put on waxed paper with a tsp.

True wealth is of the heart -- not of the hand!

GLAZED ALMONDS

Eva Dohrman

1 c. whole almonds  
1/2 c. sugar  
2 T. butter

1/2 tsp. vanilla  
A little salt

Combine almonds, sugar and butter in a heavy skillet. Cook over medium heat, stirring constantly until the almonds are toasted and sugar is golden brown (about 15 minutes). Stir in the vanilla. Spread on aluminum foil and sprinkle lightly with salt. Cool and break into 2 or 3 nut clusters.

This is a little sweet, a little salty with a wonderful butter flavor.

MINT PUFF CANDY SQUARES

Frances Taft

5 c. puffed rice  
1/2 c. peppermint candy pillows  
(soft kind -- crushed)

3 c. miniature marshmallows  
2 T. butter  
1 (6 oz.) pkg. chocolate bits

Heat the puffed rice in a shallow baking pan in a 350° oven for 10 minutes. Pour into large well greased bowl. Add the crushed peppermint candy. Melt marshmallows and butter in a pan over low heat, stirring until smooth. Pour over the puffed rice and candy, stirring until evenly coated. Press into a well greased 9x13 inch pan.

Melt the chocolate bits in the top of a double boiler over hot water until melted. Spread over puffed rice and chill in the refrigerator. Cut into squares.

NUT CARAMELS \*

Meriel Watkins

2 c. white sugar  
2 c. light corn syrup  
Pinch of salt  
1/2 c. margarine

1 2/3 c. evaporated milk  
1 tsp. vanilla  
3/4 c. nuts (chopped)

Combine sugar, corn syrup and salt in a large, heavy saucepan. Boil, stirring occasionally, until syrup is very thick, 310° on a candy thermometer. Add margarine and slowly stir in evaporated milk. Stir constantly. Cook rapidly to a firm ball stage (246°).

Remove from heat, add vanilla. If mixture curdles, beat a minute. Add nuts and pour into buttered 8x8x2 inch pan. Let stand until cold. Cut in 1 inch squares and wrap in waxed paper. Keeps 3 months.

Humdrum is not where you live -- it's what you are!



NEVER FAIL MARSHMALLOW CREME FUDGE •

Richard Caldwell

- |                                    |  |
|------------------------------------|--|
| 4 c. sugar                         | 2 (6 oz.) pkgs. chocolate chips        |
| 1 (14 oz.) can evaporated milk     | or 12 oz. semi-sweet chocolate squares |
| 1/4 c. butter or margarine         | 1 tsp. vanilla                         |
| 1 jar Hip-O-Lite marshmallow creme |  |
| 1 c. nuts (chopped)                |  |

Bring sugar, milk and butter to a boil. Boil rapidly for 11 minutes, stirring occasionally. Add Hip-O-Lite, nuts, chocolate chips and vanilla. Stir until Hip-O-Lite and chips are melted. Pour into a 9x12 inch buttered pan and let cool. Mark into squares.

PEANUT BUTTER Dainties

Mary White

- |   |                                 |
|---|---------------------------------|
| 1 1/2 c. chunky peanut butter                       | 6 T. butter                     |
| 1 lb. dates (cut fine -- I omit these for the kids) | 1 (12 oz.) pkg. chocolate chips |
| 1 c. nuts (finely chopped)                          | 1/2 sheet of paraffin           |
| 2 c. powdered sugar                                 |                                 |

Combine peanut butter, dates, nuts, powdered sugar and butter. Mix well and form into balls. Chill thoroughly.

In a pan melt the 12 oz. pkg. of chocolate chips and 1/2 sheet of paraffin. (If you omit the dates, use only 1 c. chocolate chips and 1/4 sheet of paraffin.)

When melted, turn off the heat and dip balls into this. Put on waxed paper and set in a cold place until set. Keep well refrigerated.

PECAN FUDGE

Mrs. Lena Gooding

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 c. white sugar            | 1 c. white Karo syrup         |
| 1/2 lb. butter or margarine | 1 c. plus 2 T. Carnation milk |
| 1/2 lb. pecans or 1 c.      | 1/2 tsp. salt                 |

Combine all the ingredients. Cook to little more than the soft ball stage (240°). Let cool 25 minutes. Add 1 tsp. vanilla and beat until thick. Pour into a buttered pan and cut while warm. Makes 4 dozen pieces.

Kindness goes a long way sometimes when it should stay at home!

ROCKY ROAD CANDY

Mrs. Elmer Garrels

- |                                   |  |
|-----------------------------------|--|
| 4 (4 1/2 oz.) bars milk chocolate | 3/4 c. California walnuts (coarsely chopped) |
| 3 c. miniature marshmallows       |  |

Partially melt chocolate over hot water. Remove from the heat and beat smooth. Stir in the marshmallows and nuts. Spread in a buttered 8x8x2 inch pan. Chill until firm, then cut into squares.

TOFFEE •

Mrs. Arthur Mills

- |                |                      |
|----------------|----------------------|
| 1 c. sugar     | 1 tsp. vanilla       |
| 1/2 lb. butter | 5 plain Hershey bars |
| 3 T. water     | Nuts (ground)        |

Place sugar, butter and water in a saucepan. Bring to a slow boil and cook until it is bubbly and caramelized. Stir occasionally as it cooks. Remove from heat and stir in the vanilla. When it is ready to pour have the Hershey bars broken into pieces. Pour syrup in shallow pan and put broken chocolate bits over the spread syrup. Sprinkle with the ground nuts.

BLONDE BROWNIES

Mrs. Loren McNeese

- |   |                           |
|---|---------------------------|
| 1 c. cake flour (sifted -- can use all purpose flour) | 1/3 c. shortening         |
| 1/2 tsp. baking powder                                | 1 c. brown sugar (packed) |
| 1/8 tsp. soda   | 1 tsp. vanilla            |
| 1/2 tsp. salt   | 2/3 c. chocolate chips    |
| 1/2 c. nuts (chopped)                                 | 1 egg                     |

Sift the flour, baking powder, soda and salt. Add the nuts. Melt the shortening in a saucepan and remove from heat. Add the sugar and mix thoroughly. Cool to lukewarm. Add egg and vanilla. Beat until mixed. Add flour, a small amount at a time. Mix well after each addition and turn into a greased 9 inch cake pan. Sprinkle chocolate bits over the top and press in slightly.

Bake in a 350° preheated oven for 20 to 25 minutes. Cool in the pan and cut into squares.

Put off until tomorrow the things you would say today.



CHOCOLATE PECAN SHEET CAKE

Gloria Gugeler

1 stick margarine (1/4 lb.)	2 c. sugar
3 T. cocoa	2 eggs (beaten)
1/2 c. shortening	1/2 c. buttermilk
1 c. water	1 tsp. soda
2 c. flour	1 tsp. vanilla

Mix together the margarine, cocoa, shortening and water in a saucepan. Bring to a boil. Pour into the flour, sugar, beaten eggs and buttermilk which have been mixed together in a bowl. Add 1 tsp. soda and the 1 tsp. vanilla. Pour into greased, floured 12x18 inch pan and bake at 400° for 15 minutes. Frost with the following frosting.

FROSTING:

1 stick margarine	6 T. buttermilk
2 T. cocoa	

Mix together and bring to a boil. Add 1 (1 lb.) box of powdered sugar and 1 tsp. vanilla. Add pecans. Pour the hot frosting onto the hot cake.

CHOCOLATE SHEET BARS

Mrs. Thornton McLeran

1 stick margarine	2 eggs
1/2 c. vegetable oil	1 tsp. cinnamon
1 c. water	1 tsp. vanilla
4 T. cocoa	1 tsp. soda
2 c. flour	1/2 c. buttermilk
2 c. sugar	

Bring the margarine, vegetable oil, water and cocoa to a rapid boil. Cool.

Mix the flour and sugar in a large mixing bowl. Add the cooled mixture, then add remaining ingredients. Bake in a large (11x15x1 inch) cookie sheet at 400° for 20 minutes. As soon as the cake is in the oven start making the icing.

ICING:

1 stick margarine	1 tsp. vanilla
6 T. milk	1 box powdered sugar
4 T. cocoa	1 c. nuts (chopped)

Continued on next page.

CHOCOLATE SHEET BARS (Continued).

Bring to a boil the margarine, milk and cocoa. Remove from heat and add the vanilla, powdered sugar and chopped nuts. Beat until smooth. If the cake is not done yet, keep the icing on the stove to keep warm. Put icing on as soon as the cake is done.

FRUIT BARS

Mrs. Aderene Richards

1 c. raisins	1/2 tsp. cloves
1 c. sugar	1/2 tsp. nutmeg
1/2 c. shortening <u>or</u> oleo	2 c. flour
1 c. water	1 tsp. soda
1/2 tsp. salt	1/2 c. nuts
1/2 tsp. cinnamon	1/2 c. dates

Mix the first 4 ingredients and bring to a boil, then cool. Sift the flour and soda. Add all the other ingredients, flour and soda to cooled mixture. Add nuts and dates.

Bake at 350° for 20 minutes. Use large pan or a cookie sheet. Frost with powdered sugar frosting or whipped cream.

FRUITY BROWNIES

Veda Cornick

1 1/2 sticks margarine	1 c. <u>less</u> 1 T. flour
3 sq. unsweetened chocolate	1/2 tsp. salt
1 1/2 c. sugar	3/4 c. flaked coconut
3 eggs (well beaten)	3/4 c. raisins
1 tsp. vanilla	Nuts (chopped)

Melt the butter and chocolate in the top of a double boiler. Remove and add sugar and mix well. Blend in eggs, vanilla, flour and salt. Fold in raisins and coconut. Bake in a well greased 9x13 inch pan at 400° for 20 minutes. When cool, frost with chocolate frosting and sprinkle chopped nuts over the top.

FUDGEFUL COOKIES

Evelyn L. McBeth

1 pkg. yellow or butter cake mix	1 can Eagle Brand Condensed milk
1 c. peanut butter (chunky or smooth)	2 T. butter
1/2 c. butter (melted)	1/2 tsp. salt
2 eggs	1 c. coconut
2 c. semi-sweet chocolate chips	1 c. nuts
	2 tsp. vanilla

Continued on next page.



## FUDGEFUL COOKIES (Continued).

Combine the cake mix, peanut butter, melted butter and eggs in a mixer until it holds together. Press 2/3 of the mixture into a 10x15 inch pan. Combine the next 3 ingredients and melt over low heat. Remove and add remaining ingredients to make the filling. Spread over dough in the pan and sprinkle the remaining 1/3 of the dough mixture over the filling. Pat lightly.

Bake at 350° for 20 to 25 minutes. Cut into bars when cool.

## GRAHAM CRACKER COOKIES

Winnie Morgan

24 graham crackers 1 c. butter or margarine  
1 c. brown sugar 1 c. nuts (chopped)

Line cookie sheet with graham crackers. Boil together brown sugar and butter for 2 minutes. Add 1 c. chopped nuts and pour over the crackers. Bake 10 minutes at 350°. Watch closely and do not overbake. Cut into squares.

## GRAHAM CRACKER SQUARES

Gladys Robb

26 graham crackers 1 (12 oz.) pkg. chocolate chips  
2 tsp. baking powder 1 c. nuts  
Pinch of salt 1 c. coconut  
2 cans Eagle Brand milk Powdered sugar

Roll the graham crackers fine. Add baking powder, salt, milk, chocolate chips, nuts and coconut. Mix well and spread in a well greased cookie sheet. Bake in a 350° oven for about 20 minutes. Do not bake too long.

Remove from the oven and sift powdered sugar on top. Let cool some and cut into squares. Roll in powdered sugar.

## LEMON COCONUT BARS

Mrs. R. J. Gibson

1 c. flour 3 T. lemon juice  
1/2 c. butter 2 T. flour  
1/4 c. powdered sugar Pinch of salt  
2 eggs (beaten) 1 c. flaked coconut  
1 c. sugar Powdered sugar

Mix the first 3 ingredients as for pie crust and pat into an 8x8 inch pan. Bake at 350° for 10 minutes, then cool.

Mix the remaining ingredients except powdered sugar together. Pour over crust and bake 25 minutes at 350°. Sprinkle the top with powdered sugar.

A bad rumor is about as hard to unspread as butter.

## MACAROONS

Velma Wright

9 graham crackers 1/2 c. chocolate chips  
4 egg whites (beaten) 1/2 c. flaked coconut  
1/4 tsp. salt 1/2 c. nutmeats  
1 c. sugar 1 tsp. vanilla  
1 c. graham cracker crumbs

Line the bottom of a 9 inch cake pan with the 9 graham crackers. Fold the 1 c. sugar into the 4 beaten egg whites to which the 1/4 tsp. salt was added. Fold in the 1 c. graham cracker crumbs, 1/2 c. chocolate chips, 1/2 c. flaked coconut, 1/2 c. nutmeats and the vanilla. Pour over graham crackers and bake for 30 minutes at 350°.

## ORANGE SLICE BARS

Mrs. Chris Lenning

1 lb. orange slice candy 4 eggs (slightly beaten)  
2 c. flour (sifted) 1 c. nuts (chopped)  
1/2 tsp. salt 1 tsp. vanilla  
3 c. light brown sugar

Cut the orange slices into small pieces with a scissors. (Dip scissors into cold water first.) Add to flour and salt. Add remaining ingredients and mix well.

Spread in 2 (9x9x2 inch) pans that are well greased. Bake in a moderate (350°) oven for about 45 minutes. Cool in pans and cut into bars. Roll in granulated sugar if desired.

## RAISIN BARS

Mrs. Melvin Talbott

2 eggs 1 tsp. cinnamon  
2 c. brown sugar 1 tsp. soda  
1 c. shortening 1 T. cocoa  
1 c. raisins 1 c. hot water  
3 c. flour

Cream the shortening and sugar. Add the eggs. Mix the dry ingredients and add with raisins. Last, add cup of hot water. Bake at 350° for 20 to 25 minutes. Cover with icing.

When you're past 40 you're just a maintenance problem.



SAUCEPAN RAISIN BARS

Clara Elgar

1/2 c. shortening	1 c. water
1 c. raisins	1 tsp. cinnamon
1/4 tsp. salt	1/2 tsp. cloves
1/4 tsp. nutmeg	1 tsp. soda
2 c. flour	1 tsp. vanilla
1/2 tsp. baking powder	1/2 c. nuts (chopped)
1 c. sugar	

Combine the shortening, sugar, water, raisins, spices and salt in a saucepan. Heat gently, then let boil 3 minutes. Set aside until cool. Sift the flour, soda and baking powder into cooled mixture. Mix together. Add nuts and vanilla.

Bake at 350° for 20 to 25 minutes or until done. Frost with a powdered sugar frosting. Cut into squares. Bake on a cookie sheet.

SUPER DESSERT BAR COOKIES

Mary Everts - Bouise Peterson

1/2 stick butter <u>or</u> oleo (melted)	1 (6 oz.) pkg. butterscotch bits
1 c. graham crackers (finely crushed)	1 c. nutmeats
1 c. flaked coconut	1 can sweetened condensed milk
1 (6 oz.) pkg. chocolate bits	

Pour the melted butter into a 9x15x2 inch pan. Sprinkle the crumbs evenly over fat, then sprinkle on the coconut, then the chocolate bits, butterscotch bits and nuts in the order given. Drizzle the milk evenly over layered ingredients and bake about 25 minutes at 350°. If using glass, bake at 325°. Cut into desired shapes when cool.

THREE LAYER COOKIES

Gladys Robb

First Layer:

1/2 c. butter	1 egg (beaten)
1 c. white sugar	1 c. coconut
1/2 c. cocoa	2 c. graham cracker crumbs
1 tsp. vanilla	1/4 c. nuts (chopped)

Using a double boiler cook the first 3 ingredients until blended. Add eggs and vanilla. Cook 5 minutes, beating constantly. Remove from heat and add the last 3 ingredients. Mix well, then press into a 9x13 inch pan. Refrigerate for 15 minutes.

Continued on next page.

THREE LAYER COOKIES (Continued).

## Second Layer:

1/2 c. butter	2 c. powdered sugar
3 T. milk	
3 T. vanilla instant pudding mix	

Cream the butter. Mix milk and pudding mix and add the butter gradually. Then add the sugar, beating until smooth. Spread this mixture over the cooled first layer. Refrigerate 15 minutes or more.

## Third Layer:

1 large c. chocolate chips	1 large T. butter
2 T. water	

Melt all ingredients together. When cool spread on the second layer. Cut into squares when the top layer is set. Cover and return to the refrigerator until ready to serve.

TOFFEE BARS

Barbara Larson

1 c. brown sugar (firmly packed)	1 c. butter <u>or</u> shortening
2 eggs	1 3/4 c. <u>to</u> 2 c. flour
1/4 tsp. salt	

Blend together sugar and shortening. Add salt, eggs and flour. Bake in an oblong pan at 375° for 30 minutes. Frost with topping.

## TOPPING:

1/2 c. brown sugar	Milk enough to make frosting
1/4 c. flour	

TOFFEE COOKIESNaomi Starnes - Joyce Frish  
Helen Eckles

1/2 c. butter	1 egg yolk
1/2 c. margarine	1 tsp. vanilla
1 c. sugar	2 c. flour
1/4 tsp. salt	

## TOPPING:

1 egg white	1/2 c. pecans (chopped)
-------------	-------------------------

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## TOFFEE COOKIES (Continued).

Cream the sugar, butter, margarine, and salt until light and fluffy. Add egg yolk and vanilla. Beat. Mix in flour. You may have to use hands as the dough is very stiff.

Pat dough onto greased 10x15 inch cookie sheet. This will be a very thinly spread dough. Whip egg white until foamy and spread on the dough. Sprinkle with chopped pecans and bake at 300° for 45 minutes. While hot cut into strips, then cut across to make triangles.

WELSH OATS AND JAM BARS

Maryal Graham

1 1/2 c. flour	1 1/2 c. rolled oats
1 heaping tsp. baking powder	3/4 c. margarine <u>or</u> butter
1 c. brown sugar	1 c. jam

Mix together flour, baking powder, sugar and oats. Cut in butter or margarine until mixture is crumbly. Pat half the mixture into a 9x13 inch pan and spread with jam. Cover with the remaining half mixture and bake at 350° for about 35 minutes. Cool and cut into bars.

YUMMY BROWNIES

Helen Haworth

1 1/2 c. brown sugar	1/2 tsp. soda
1/2 c. butter	3 T. cocoa
1 egg (unbeaten)	1/3 c. hot coffee
1/2 c. milk	1 tsp. vanilla
1 1/2 c. flour	1/3 c. pecans (chopped)

Cream sugar and butter. Add eggs; beat until blended. Beat in milk and flour. Stir soda and cocoa into the hot coffee; add to above mixture. Add vanilla and nuts. Beat well.

Pour into an 8 inch square pan, greased and floured. Bake at 350° for 30 to 35 minutes. Makes a thick spongy brownie.

ICING:

When cool ice with 2 c. powdered sugar and 3 T. hot coffee. Blend until smooth and spread over the Brownies. If too stiff, add some cream.

Sign in front of a church:

"Help stop truth decay!"

APPLESAUCE COOKIES

Dorothy Boyd

1/2 c. butter	1 tsp. soda
1 c. brown sugar (firmly packed)	1 tsp. cinnamon
1 egg (beaten)	1/4 tsp. salt
1 c. applesauce	1 c. raisins (chopped)
2 1/2 c. flour (sifted)	1/2 c. nuts

Cream the butter and sugar. Stir in the egg. Add the applesauce. Sift the dry ingredients together and combine with the butter mixture. Add raisins and nuts. Bake at 375° for approximately 10 minutes. Makes around 3 dozen cookies.

BUTTER THUMBPRINTS

Mrs. Elmer Garrels

1 c. sugar	4 c. flour (sifted)
2 c. butter	1 tsp. water
2 tsp. vanilla	

Cream butter, sugar and vanilla until very light. Add flour gradually and blend well. Add water and complete mixing. Form into small balls and place on cookie sheet. Press with thumb or index finger. Bake at 300° until a very light brown. Then roll in granulated sugar while warm. A pre-cooked filling may be spooned on cookie while still warm.

CHOCOLATE MARSHMALLOW COOKIES

Mrs. Elmer Garrels

1 3/4 c. flour	1 c. sugar
1/2 tsp. salt	1 egg
1/2 tsp. baking powder	1/2 tsp. vanilla
1/2 c. (scant) cocoa	1/4 c. milk
1/2 c. shortening (margarine)	Large marshmallows

Sift the flour, salt, baking powder and cocoa. Cream shortening and sugar. Blend egg, vanilla, milk and add to sugar mixture. Add flour mixture and mix well. Roll thin, cut with cutter and place 2 inches apart on a cookie sheet. Bake at 350° for 8 minutes. Remove from the oven and press on 1/2 marshmallow, with the cut side down. Bake 2 minutes, then remove from the pan and cool.

FROSTING:

1/2 c. brown sugar	2 T. cocoa
1/4 c. water	1 1/2 c. powdered sugar
3 T. butter	

Bring the first 4 ingredients to a boil. Remove from stove, cool to lukewarm and add all of the powdered sugar.



CHOCOLATE CHIP COOKIES

Ruth E. Fye - Thelma Young

1 1/2 c. white sugar	4 1/2 c. flour
1 1/2 c. brown sugar	2 tsp. soda
2 c. Crisco	2 small pkgs. chocolate chips
2 tsp. salt	1 c. nuts
4 eggs	1 tsp. vanilla

Beat the Crisco and all of the sugar until creamy. Add eggs and beat well. Add the salt and mix, then add the flour and soda (mixed well together). Add vanilla, nuts and chocolate chips last. Drop by tsp. onto cookie sheet and bake at 375° about 15 minutes. Do not overbake.

CORNFLAKE MACAROONS

Mrs. Landon C. Larsh

2 egg whites	2 c. cornflakes
1/2 tsp. salt	1/2 tsp. vanilla
1 c. sugar	1 c. coconut or nuts

Beat egg whites until stiff, but not dry. Fold in remaining ingredients. Drop by tsp. well apart on a greased cookie sheet. Bake at 350° for 15 to 20 minutes. Remove at once from the sheet and cool.

DATE CEREAL COOKIES

Alice Parks

2 sticks oleo	1 tsp. salt
1 1/2 c. sugar	4 to 5 c. Rice Krispies
2 c. dates (chopped)	1 c. nuts
2 eggs	1 tsp. vanilla
2 T. milk	

Mix the oleo, sugar and dates. Boil briefly. Cool. Beat eggs. Add milk and salt. Mix with first mixture and boil 2 minutes. Remove from heat. Add cereal, nuts and vanilla. Cool until you can form balls with the hands. Roll in coconut or powdered sugar.

Before giving someone a piece of you mind -- be sure you have enough to spare!

DATE COOKIES

Mrs. Clark Burns

1 c. butter	1 T. hot water
3 eggs	2 c. dates
1 1/2 c. sugar	1 c. coconut
2 1/2 c. flour	1 c. raisins
1 tsp. soda	1 c. nuts

Cream the butter and sugar. Add eggs and beat well. Dissolve soda in hot water and pour over cut up dates. Add to creamed mixture with flour, then coconut, raisins and nuts. Drop by tsp. onto greased cookie sheet and bake in a 350° oven for 15 minutes. Makes 7 dozen cookies.

DATE MERINGUE COOKIES

Mrs. Thorton McLeran

2 egg whites	1 c. English walnuts
1 c. dates (chopped or cut)	(coarsely chopped)
1 c. powdered sugar	

Beat the egg whites until stiff and dry (until they will not drop from bowl when turned upside down). Add chopped dates, powdered sugar and English walnuts, in the order given. Drop from a tsp. onto well oiled cookie sheet. Bake at 325° for 15 minutes until golden brown. Cool before removing from the cookie sheet. Makes 30 to 32 cookies.

DEVIL'S FOOD DROP COOKIES \*Vera Cornick - Mrs. Wendell Crawford  
Mrs. Ralph Ward

1/2 c. butter or margarine	1/2 tsp. soda
1 c. brown sugar	1/4 tsp. salt
1 egg	3/4 c. dairy sour cream
1 tsp. vanilla	1/2 c. (or more) walnuts
2 sq. chocolate (melted - cooled)	(chopped)
2 c. flour (sifted)	

Cream butter and sugar until fluffy. Beat in egg and vanilla. Stir in chocolate. Sift the dry ingredients and add to chocolate mixture alternately with sour cream. Mix well. Stir in nuts. Drop from tsp. 2 inches apart on a greased cookie sheet. Bake in a moderate (350°) oven for 10 minutes or until done. Remove from the pan. Cool and frost with Mocha Frosting.

Continued on next page.



## DEVIL'S FOOD DROP COOKIES (Continued).

## MOCHA FROSTING:

1/4 c. soft butter                      Dash of salt  
 2 T. dry cocoa                        3 c. confectioners' sugar  
 2 tsp. instant coffee

Combine these ingredients with:

3 T. milk                                1 1/2 tsp. vanilla  
 Beat until smooth. Makes 4 1/2 dozen cookies.

## EASY FILLED DROPS

Mrs. Hjalmar Monson

1 c. soft margarine                      3 1/2 c. flour (sifted)  
 2 c. brown sugar                        1 tsp. salt  
 2 eggs                                      1 tsp. soda  
 1/2 c. water                                1/8 tsp. cinnamon  
 1 tsp. vanilla

Cream brown sugar and margarine. Beat in eggs. Stir in water and vanilla. Sift together flour, soda, salt and cinnamon. Add to creamed mixture. Drop with tsp. onto ungreased cookie sheet. Place 1/2 tsp. date filling on dough. Cover with 1/2 tsp. dough.

## DATE FILLING:

2 c. dates (cut small)                      3/4 c. water  
 3/4 c. sugar                                1/2 c. nuts (chopped)  
 Cook filling until thick, stirring constantly. Add nuts last and cool. Bake cookies at 400° for 10 to 12 minutes.

## FRUITCAKE COOKIES

Jane D. Leuthold

4 c. flour (sifted)                        2 eggs  
 1 tsp. soda                                2/3 c. sour milk  
 1 tsp. baking powder                      1 c. pecans (chopped)  
 1/2 tsp. cinnamon                        1 c. dates (cut up)  
 1/4 tsp. allspice                        1 c. candied cherries (cut up)  
 1/4 tsp. cloves                            1 (16 oz.) can candied fruits  
 1 c. vegetable shortening                      and peels  
 2 c. brown sugar (packed)                      Red or green candied cherries  
 1 tsp. salt                                (for tops -- optional)

Sift flour. Measure and sift again with soda, baking powder and salt. Cream shortening. Add sugar and eggs. Beat until light and fluffy. Add sour milk and flour. Add nuts, cherries, dates and candied fruit. Chill dough several hours. Drop by tsp. about 2 inches apart on lightly greased baking sheets.

Continued on next page.

## FRUIT CAKE COOKIES (Continued).

Top each cookie with half candied cherry and bake in a moderate (375°) oven for 8 to 10 minutes. Makes about 8 dozen cookies.

## GRAHAM CRACKER COOKIES •

Mrs. Harlan Bainter

24 graham crackers                      1 pkg. butterscotch chips  
 1 c. coconut                                1 can sweetened condensed milk

Mix the crackers (rolled fine) with coconut, butterscotch chips and condensed milk. Drop from spoon onto greased baking sheet and bake in a 325° oven for 10 minutes. Roll in powdered sugar.

## HONEY SPICE SNAPS

Jane Christensen

2 1/2 c. flour                                3/4 c. shortening  
 1 1/2 tsp. baking soda                      1 egg  
 1/2 tsp. salt                                1/4 c. honey (molasses or  
 Ginger and cinnamon and cloves to                      sorghum may be used)  
 taste

1 c. brown sugar (firmly packed)  
 Sift the dry ingredients twice. Cream sugar and shortening. Blend in egg and honey. Beat well. Add gradually to dry ingredients. Shape the dough into little balls. Dip half of each ball in water, then in sugar. Place sugared side up on an ungreased baking sheet. Bake in a 350° moderate oven until a delicate brown. Do not overbake.

## LEMONADE COOKIES

Irma Swan

1 c. margarine                                1 tsp. soda  
 1 c. sugar                                1 (6 oz.) can lemonade  
 2 eggs                                      Sugar (for topping)  
 3 c. all purpose flour (sifted)

Cream margarine and 1 c. sugar. Add eggs and beat until light and fluffy. Sift flour and soda. Add alternately to creamed mixture with 1/2 can of lemonade. Drop dough 2 inches apart on ungreased cookie sheet. Bake in a hot (400°) oven for 8 minutes until lightly browned around the edges.

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## LEMONADE COOKIES (Continued).

Brush hot cookies with remaining lemonade concentrate. Sprinkle with sugar. Remove cookies to cooling racks. Makes 4 dozen small cookies.

MERINGUE MINT CHOCOLATE CHIP COOKIES

Irene Norris

2 egg whites  
3/4 c. sugar  
Dash of salt

1/2 tsp. cream of tartar  
1 (6 oz.) pkg. mint chocolate chips

Preheat the oven to 375°. In a small bowl beat egg whites with salt until foamy. Add cream of tartar and beat until soft peaks. Add sugar slowly and beat until thick and shiny. Stir in chips. Drop onto greased cookie sheet. Turn off the oven, place cookie sheet in the oven. Leave over night or at least 4 hours.

M & M's COOKIES

Carla Campbell

2 1/4 c. flour  
1 tsp. soda  
1 tsp. salt  
1 c. soft butter  
3/4 c. white sugar

3/4 c. brown sugar  
1 tsp. vanilla  
1/2 tsp. water  
2 eggs  
1 pkg. M and M's

Sift together flour, soda and salt. Set aside. Blend the butter, white sugar, brown sugar, vanilla and water. Beat in the eggs. Add flour mixture and mix well. Add the M and M's. Drop onto greased cookie sheet. Bake in a 350° oven for 10 to 15 minutes. Makes approximately 3 dozen cookies.

OATMEAL COOKIES •Mrs. Herman Elgar - Lillian Mauch  
Bernice Long

1 c. shortening  
1 c. brown sugar  
1 c. white sugar  
2 eggs  
2 c. flour  
1 tsp. soda

1 tsp. baking powder  
1 c. coconut  
1 c. nuts  
1 c. oatmeal  
1 tsp. vanilla  
1/2 tsp. salt

Cream the shortening and sugars. Beat in eggs. Add flour, sifted with baking powder and soda. Add vanilla, oatmeal and salt. Mix together. To this basic recipe may be added nut meats, coconut, chocolate or butterscotch chips, raisins or chopped dates.

Drop by spoonfuls onto greased cookie sheet and bake at 375° for about 10 minutes. Makes about 6 dozen cookies.

ORANGE COOKIES

Mrs. I. M. Deal

2 c. sugar  
1 c. shortening plus 3 T.  
Cooking oil  
1 c. milk  
3 eggs  
5 c. flour (sifted)

1/2 tsp. salt  
2 tsp. baking powder  
1 tsp. soda dissolved in 3 T.  
hot water  
Juice and rind (grated) of  
1 orange

Cream thoroughly the sugar, shortening and oil. Beat in the eggs. Stir in alternate amounts of sifted dry ingredients and milk. Mix in soda and water, then the orange juice and rind. Drop by spoonfuls onto greased cookie sheet and bake at 375° for about 12 minutes.

When cool frost with icing made of 2 c. powdered sugar, 2 T. melted butter, grated rind of 1 orange and orange juice as needed to spread.

PEANUT BLOSSOMS

Mrs. Robert Beatty

1/2 c. shortening (may use part  
margarine)  
1/2 c. peanut butter  
1/2 c. granulated sugar  
1/2 c. brown sugar (packed)  
1 egg

1 tsp. vanilla  
1 3/4 c. flour (sifted)  
1 tsp. soda  
1/2 tsp. salt  
Chocolate candy kisses or  
chocolate stars

Cream together the shortening and peanut butter. Gradually add granulated sugar and brown sugar, creaming well. Add egg and vanilla. Beat well.

Sift together the dry ingredients. Blend in dry ingredients gradually. Mix thoroughly. Shape the dough into balls using a rounded tsp. for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375° for 8 minutes. Remove sheet from the oven and place a chocolate candy kiss on top of each cookie, pressing down firmly so the cookie cracks around the edge. Return cookies to the oven and bake 2 to 5 minutes longer, until a golden brown.

The trouble with the younger generation is that they haven't read the minutes of the last meeting.



PEANUT BUTTER DROP COOKIES

Elsie Moore

1/2 c. peanut butter  
 1 c. brown sugar  
 2 eggs (beaten)  
 2 T. milk  
 2 1/2 c. flour  
 1 tsp. baking powder  
 1/2 tsp. ginger

1/2 tsp. cinnamon  
 1/4 tsp. cloves  
 1/2 tsp. soda  
 1 c. dates or raisins if  
 desired

Cream the peanut butter with sugar. Add eggs and milk. Sift the dry ingredients and add. Drop by tsp. onto greased baking sheet and bake at 350°. Makes about 3 dozen.

PEANUT COOKIES

Ethel Hunt

1 c. white sugar  
 1 c. brown sugar  
 1 c. shortening  
 2 eggs  
 1 tsp. baking powder  
 2 c. flour

2 c. quick oatmeal  
 1 c. cornflakes  
 About 1/2 c. salted peanuts  
 (chopped)

Cream the sugar and shortening. Add the eggs, dry ingredients and nuts. These cookies may be dropped from a spoon or chill the dough, roll into balls and flatten. They are large and crisp. Bake slowly at 350°.

PEANUT COOKIES

Mabel Campbell

3 c. flour  
 1 tsp. soda  
 1 c. shortening  
 1 1/2 c. brown sugar  
 3/4 c. white sugar

3 eggs  
 1 tsp. vanilla  
 1/2 c. coconut  
 1 c. salted whole peanuts

Sift flour, measure and sift with soda and salt. Cream the shortening and sugar well. Add the well beaten eggs and vanilla. Add flour mixture, coconut and peanuts. Drop from a spoon onto greased cookie sheet and bake in a moderate 375° oven for about 15 minutes or until nicely browned.

You are middle aged when, if the air is springy, you aren't!

RICE KRISPIES COOKIES

Marjorie Bailey

1 c. white sugar  
 1 c. brown sugar  
 1 c. butter or margarine  
 2 eggs (beaten)  
 1 tsp. vanilla  
 2 c. flour

1 tsp. soda  
 1/2 tsp. baking powder  
 1/4 tsp. salt  
 2 c. Rice Krispies  
 1 c. oatmeal  
 1 c. coconut

Sift together the flour, soda, baking powder and salt. Cream the white sugar, brown sugar and butter. Add beaten eggs and vanilla. Mix well. Add the sifted ingredients, then add the Rice Krispies, oatmeal and coconut. Chocolate chips or butter-scotch chips may be added. Drop by tsp. onto greased cookie sheet. Bake at 350° for 10 to 12 minutes.

RASPBERRY MERINGUE KISSES

Mrs. Paul Anderson

3 egg whites  
 1/8 tsp. salt  
 3 1/2 T. raspberry gelatin

3/4 c. sugar  
 1 tsp. white vinegar  
 1/2 c. nutmeats (cut fine)

Beat egg whites with salt until foamy. Add gelatin and sugar gradually. Beat until stiff peaks form and sugar is dissolved. Mix in vinegar. Fold in nuts and drop by tsp. onto an ungreased cookie sheet covered with brown paper. Bake at 250° for 25 minutes. Turn off the oven and leave the cookies 20 minutes longer. Let cool on the paper.

SKILLET COOKIES

Gladys Robb

1 c. dates (cut fine - packed)  
 3/4 c. white sugar  
 2 eggs (beaten slightly)  
 1 tsp. vanilla

1 c. Rice Krispies  
 1 c. Post Toasties  
 1/2 c. nuts  
 Coconut

Cook the dates, sugar and egg in a skillet. Stir with a wooden spoon on low heat until thick and all leaves the side of the skillet. Remove from stove, add vanilla, Rice Krispies, Post Toasties and nuts. Let cool. Form into balls or logs and roll in coconut.

Happiness is a perfume you cannot pour on others without getting a few drops on yourself.



SPICY COOKIES

Jane D. Leuthold

1 c. raisins (seedless)  
 1/2 c. water  
 1/2 c. shortening  
 1 c. sugar  
 2 eggs  
 1 tsp. vanilla  
 1/2 c. nuts (chopped)

2 c. flour (sifted)  
 1/2 tsp. baking powder  
 1/2 tsp. soda  
 1/2 tsp. salt  
 1 tsp. cinnamon  
 1/4 tsp. nutmeg  
 1/4 tsp. allspice

Cook the raisins in water until liquid is reduced one-half (1/4 c. water). Cool 5 minutes. Cream the shortening and sugar. Add eggs 1 at a time and beat well after each addition. Add the vanilla, nuts and cooled raisin mixture. Add combination of the sifted dry ingredients, blending well. Drop by tsp. to a greased cookie sheet and bake at 375° for 12 minutes (lightly browned).

SUGAR COOKIES

Alma Noble

1 c. shortening (part butter)  
 1 1/2 c. sugar  
 2 eggs  
 1 tsp. vanilla

Pinch of salt  
 2 1/2 c. flour  
 1 tsp. soda  
 1 tsp. cream of tartar

Roll into a ball, the size of a walnut, then roll in granulated sugar. Bake on an ungreased cookie sheet at 325° for 15 to 20 minutes. Watch so they do not get too brown.

SUGAR COOKIES

Florence Almond

1 1/2 c. flour (sifted)  
 1 1/2 tsp. baking powder  
 1/2 tsp. salt  
 1/2 c. shortening

1 c. sugar  
 1 egg  
 1 tsp. vanilla  
 1 T. light cream

Sift the dry ingredients together. Cream shortening and sugar. Add egg and vanilla. Stir in the flour mixture. Dough will be soft. Cover bowl and chill at least 1 hour. Using a pastry cloth and covered rolling pin roll less than 1/4 inch thick. Place on ungreased cookie sheet and sprinkle with sugar. (Colored sugar may be used for special days.)

Bake at 375° for 5 to 8 minutes or until lightly browned at the edges. Remove to cake racks to cool. These are nice cut in fancy shapes and decorated for Christmas. They freeze well.

A protest march is like a tantrum -- only better organized.

Clara Elgar

SUGAR COOKIES

1 c. sugar  
 1 c. shortening  
 1 egg

1/2 tsp. soda  
 1 tsp. vanilla  
 2 1/4 c. flour

Combine sugar and shortening. Add egg and vanilla. Add soda and flour. Drop by spoonful or make into small balls and press down slightly. Sprinkle with sugar and bake at 350° for 8 to 10 minutes.

SUGARLESS HEALTH COOKIES

Mrs. Hubert Duttweiler

1/3 c. soft margarine  
 1 egg  
 1 tsp. vanilla  
 4 (1/4 grain) saccharin tablets  
 dissolved in 1 T. water  
 1 tsp. soda

1/2 c. flour  
 1/4 tsp. cloves  
 15 to 20 dates  
 6 T. raisins  
 Nuts (as desired)

Soften the raisins in hot water. Drain. Beat the egg until fluffy. Add saccharin solution and then the creamed shortening and vanilla. Stir in flour and fruit just to mix. Drop by spoonfuls onto greased cookie sheet and bake at 375° for 12 or 15 minutes. Makes about 2 dozen cookies. Two cookies can be used as 1 bread and 1 fat exchange for diabetics.

UNBAKED CEREAL COOKIES

Mrs. Elmer Garrels

1/2 c. sugar  
 1/2 c. white or dark syrup  
 1 tsp. vanilla

3/4 c. peanut butter  
 3 c. Special K cereal

Bring sugar and syrup to a hard boil, stirring constantly for 1 minute. Add vanilla and peanut butter. Mix well. Add the cereal and drop or make into balls. Place on waxed paper and let stand until firm.

Middle age is when the torso becomes moreso!



WAFFLE TURTLES

Mabel Tonkinson

1 c. margarine      1/2 c. cocoa  
1 1/2 c. sugar      2 c. flour  
4 eggs              1/2 tsp. salt

Sift cocoa, flour and salt together. Cream the margarine with sugar. Add the eggs 1 at a time. Add the dry ingredients to the mixture.

Grease a waffle iron and drop on waffle iron by tsp. Frost with chocolate frosting. Add pecans to the top.

BUTTERSCOTCH REFRIGERATOR COOKIES

Mrs. Charles Strothman

2 c. brown sugar      1 tsp. soda  
1 c. butter            1 tsp. cream of tartar  
2 eggs                1 c. nuts (chopped)  
4 c. flour (sifted)    1 tsp. vanilla

Cream the first 3 ingredients, then add the next 3 and then the last 2 ingredients. Work into 2 inch rolls and wrap logs in waxed paper. Chill over night. Slice thin and bake for 10 to 12 minutes at 350°.

FABULOUS COOKIES

Betty Burrow

2 pkgs. dry yeast      1/2 tsp. salt  
2/3 c. warm water      1 c. quick oatmeal  
3 sticks margarine    1 c. coconut  
3 c. flour              1/2 c. water

Dissolve yeast in warm water. Beat margarine until creamy. Add flour, salt, oatmeal and coconut until blended and crunchy. Add yeast. Chill an hour or over night. Roll into balls the size of a walnut. Roll in sugar and flatten with thumb to make hole. Fill the center with jam, nuts or your favorite filling. Raspberry jam stays red through baking.

Bake at 350° for 15 minutes on greased pan. Makes 60 to 70 cookies. A few grains of ginger will help activate the yeast and make the dough fluffier.

Those who expect to reap the blessings of freedom must, like men, undergo the fatigue of supporting it.

FRUIT SLICES

Maude Nihart

1 c. butter            1 c. nuts (chopped)  
1 c. powdered sugar    1 c. red glazed cherries (sliced)  
1 egg (beaten)        1 c. green glazed cherries (sliced)  
1 tsp. vanilla  
2 1/4 c. flour

Cream the butter and sugar. Blend in egg and vanilla. Add flour gradually. Add the nuts and cherries. Chill, then form into 2 rolls. Freeze.

Slice 1/4 inch thick and bake at 325° for 13 minutes.

GRAPENUTS BUTTERSCOTCH ICE BOX COOKIES

Alice S. Hunt

3 c. flour              1 1/4 c. brown sugar (firmly packed)  
1 1/2 tsp. soda        2 eggs (well beaten)  
1 1/2 tsp. cream of tartar    1/2 tsp. vanilla  
1 c. rolled Grape Nuts  
1/2 c. shortening

Sift the dry ingredients and set aside. Cream the butter and sugar. Add the beaten eggs. Add dry ingredients and vanilla, mixing well. Put into any desired container to shape or roll in waxed paper. Keep in the refrigerator until ready to bake. Slice into thin slices and bake on an ungreased cookie sheet at 425° for 8 minutes. Makes about 5 dozen cookies.

LEMON CRUNCH COOKIES

Mildred Martin

1 c. shortening        3 1/2 c. flour (sifted)  
2 c. sugar            1/2 tsp. salt  
2 eggs (well beaten)    2 tsp. baking powder  
1 tsp. lemon flavoring    1 c. lemon drops (finely crushed)

Cream shortening and sugar. Add eggs and flavoring. Blend thoroughly. Sift together the dry ingredients. Add to the first mixture and blend thoroughly. Add lemon drops in small quantities, mixing thoroughly. Form into rolls and chill in the refrigerator over night.

Slice and bake on an oiled baking sheet in a moderate oven (350°) for 10 to 12 minutes.

Housekeeping is like putting beads on a string that does not have a knot in it.



VERY GOOD SUGAR COOKIES

E. Macel Vandenberg

1 c. white sugar	1/4 tsp. salt
1 c. powdered sugar	1/2 tsp. nutmeg
1 c. margarine	1 tsp. soda
1 c. vegetable oil	1 tsp. cream of tartar
2 eggs	5 1/4 c. flour
1 T. vanilla	

Cream sugars and shortenings. Add eggs and vanilla. Sift the dry ingredients and add to creamed mixture. Mix well. Refrigerate over night.

Pinch off dough, roll into tiny balls and press out with a meat pounder or press with a glass. Sprinkle top with white or colored sugar.

BUTTERMILK COOKIES

Mary Gholson

2 c. sugar	2 tsp. soda
1 c. Crisco <u>or</u> oleo	1 T. vanilla
2 eggs	4 c. flour
1 c. buttermilk <u>or</u> thin sour cream	

Thoroughly cream the sugar, Crisco and eggs. Add the vanilla. Dissolve soda in buttermilk. Add to the creamed mixture, then add the flour. Chill over night.

These can be rolled out or rolled into balls and flattened. Keep chilled until all the dough is used. Do not flatten or roll too thin. Bake at 400° for 12 minutes. These freeze well.

CHRISTMAS CUT OUTS

Elsie Moore

1 c. butter	6 c. flour
1 c. sugar	1 tsp. soda
1 c. brown sugar	1 tsp. salt
4 eggs	1 tsp. nutmeg
3 T. water	1 tsp. vanilla

Cream the butter well. Add white sugar and sifted brown sugar. Beat the eggs and add water and vanilla. Mix and sift the dry ingredients to the wet ingredients and to the creamed mixture. Chill a half hour at least, before rolling out.

Roll out 1/8 inch thick and cut into fancy shapes. Bake at 350°. Makes about 8 dozen cookies.

Love is what makes you want nothing from a person but his presence.

FINSK BRODT COOKIES

Mrs. Robert Stafford

2 3/4 c. flour	1/2 c. sugar
2 1/2 c. sticks butter <u>or</u> margarine	1 tsp. vanilla

Mix sugar and butter well. Stir in flour and vanilla. Roll a small piece of the dough in a strip about the size of a pencil or a little longer. Flatten to 1/8 inch thick with a rolling pin. Brush with beaten egg and sprinkle with sugar. Cut in any size you desire. Bake in a 350° oven for 10 to 12 minutes. Watch carefully as they burn easily.

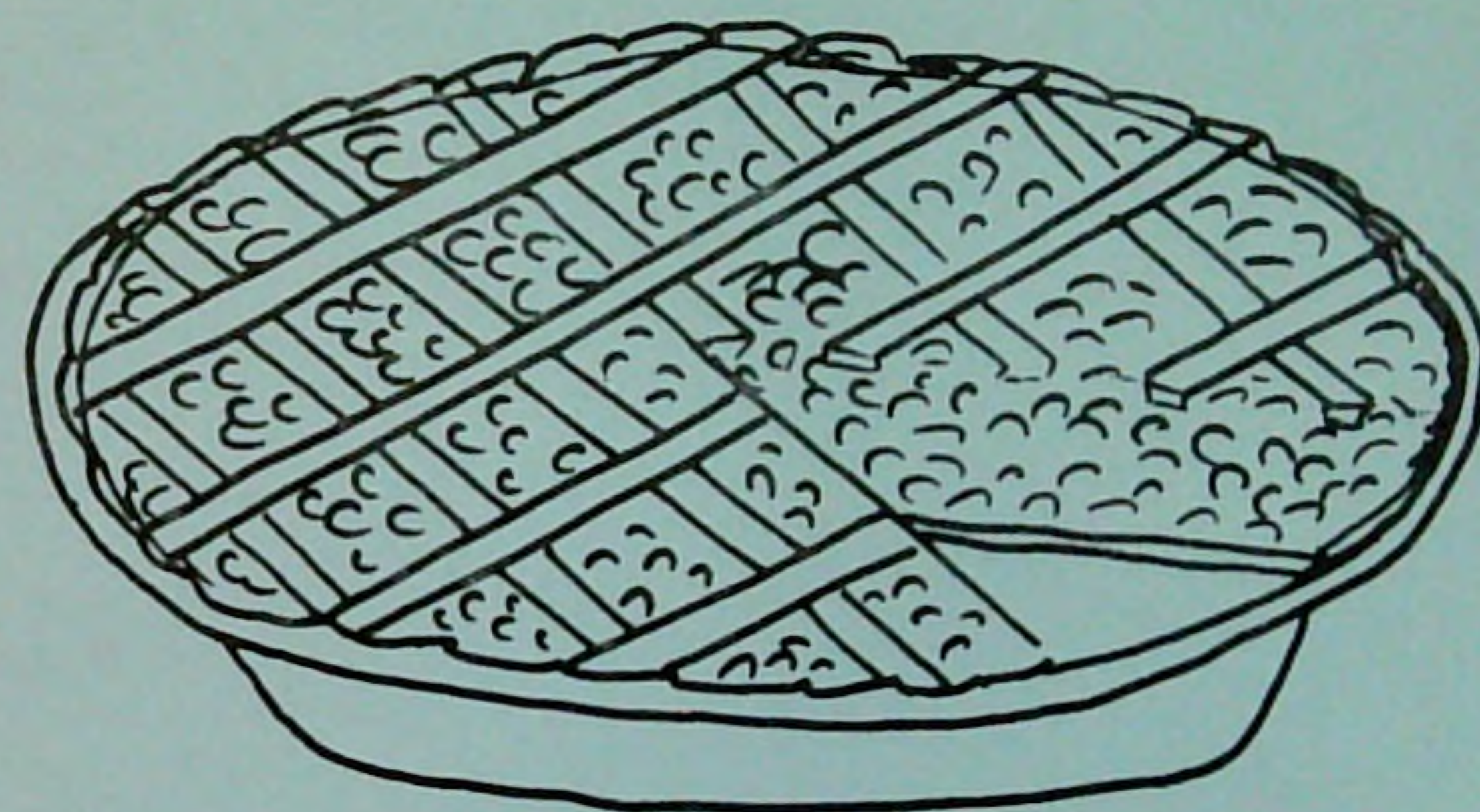
By the time a woman can pay a fancy figure for her clothes, usually she doesn't have one!

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ADDITIONAL RECIPES

PIES  
PASTRIES  
Desserts





## PIES - PASTRIES - DESSERTS

ANGEL CAKE DESSERT

Marge McDowell

1 angel food loaf cake  
1 pkg. Knox gelatin  
2 c. milk  
1/2 c. sugar  
1 tsp. vanilla

Pinch of salt  
1 c. whipped cream  
Coconut (shredded)  
Red maraschino cherries

Break the angel food cake into bits in an oblong cake pan. Dissolve gelatin in milk. Heat until warm. Add to this mixture the sugar, vanilla and salt. Cool.

Fold in 1 c. whipped cream to this cooled mixture. Pour over the broken cake bits. Top this with shredded coconut and red maraschino cherries. Refrigerate several hours or over night before serving. Makes 12 servings.

ANGEL CREAM

2 c. milk  
1 c. sugar  
4 egg yolks (beaten)  
1 T. unflavored gelatin

3 T. cold milk  
4 egg whites  
1 loaf angel food cake  
1 c. heavy cream (whipped)

Heat the milk in the top of a double boiler. Add yolks and cook until the mixture coats the spoon. Dissolve gelatin in the 3 T. cold milk. Pour hot custard over dissolved gelatin and chill until quivery. Fold in the egg whites, beaten stiff, and the 1 c. cream (whipped).

Cut angel food cake into thin slices and put a layer of cake into a 9x13 inch pan. Add a layer of custard, a layer of cake, until the pan is full, with a layer of custard last. Chill several hours (5 to 6 at least). Cut into squares and top with whipped cream or sliced sweetened strawberries or raspberries. This is a most delicate and elegant dessert. Serves 12 to 15.  
Note: A small can of drained crushed pineapple can be added to the custard and served with a dollop of whipped cream on each serving.

The most valuable of all education is the ability to make yourself do the things you have to do when they have to be done, whether you like it or not!



ANGEL FOOD CAKE DESSERT

Helen Rogers

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 angel food cake       | 1/4 c. water                     |
| 1 1/2 c. milk (scalded) | 1/2 pt. whipping cream <u>or</u> |
| 3/4 c. sugar            | Cool Whip                        |
| 2 heaping T. flour      | 2 tsp. vanilla                   |
| 4 eggs (beaten)         | Slivered almonds (browned)       |
| 1 env. Knox gelatin     |                                  |

Take 1 angel food cake with piece removed. To do this cut inside the outer edge and inside the inner edge. Remove and set aside while making the filling.

Add the sugar which has been mixed with the flour, to the scalded milk. Cook in a double boiler until thick, then add the beaten eggs. Continue cooking and stirring for 5 to 10 minutes. Remove from heat, add the gelatin which has been moistened with the water. Set aside to cool. Then add the whipped cream or Cool Whip and vanilla.

Spread in cake shell and return the part removed. Then frost the entire cake with the mixture. Browned slivered almonds sprinkled over the cake adds a special flavor.

BETTY'S ANGEL FOOD FLUFF

Joan Maxwell

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 bar type angel food cake | 1 c. orange juice                |
| 2 env. unflavored gelatin  | Juice <u>and</u> rind of 1 lemon |
| 4 T. cold water            | 1 pt. whipping cream <u>or</u>   |
| 1 c. boiling water         | Dream Whip                       |
| 1 c. sugar                 | Coconut                          |

Soften the gelatin in cold water. Then add the boiling water, sugar, orange juice and lemon juice, and rind. Let set until the consistency of cream. Beat and add the whipped cream or prepared Dream Whip. Add the angel food cake which has been broken into bite sized pieces. Fold in carefully. Put in a 9x13 inch pan and chill over night.

Top with more whipped cream and sprinkle with coconut.

Failure is the line of least resistance!

CHOCOLATE OVER ANGEL FOOD

Thelma Young

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 (6 oz.) pkg. chocolate chips | 4 egg whites (beaten stiff) |
| 2 T. water                     | 1 tsp. vanilla              |
| 4 egg yolks                    | Nuts                        |
| 3 large T. powdered sugar      | Angel food cake             |
| 1 c. cream (whipped)           |                             |

Melt chocolate chips in water, add egg yolks mixed with powdered sugar. Add whipped cream, then beaten egg whites and vanilla and nuts. Pour over the angel food cake broken up into small pieces. Use a 9x13 inch pan and store in the refrigerator at least 8 hours.

APPLE CRISP

Miriam Heusel

- |                     |                                 |
|---------------------|---------------------------------|
| 6 large tart apples | 3/4 c. all purpose flour        |
| Juice of 1 orange   | 1/2 c. sugar                    |
| 1/2 c. sugar        | 1/4 tsp. salt                   |
| 1/2 tsp. cinnamon   | 6 T. butter <u>or</u> margarine |

Pare, core and slice the apples into a greased baking pan, 11x7x 1 1/2 inches. Pour the orange juice over the apples.

Combine 1/2 c. sugar and cinnamon. Sprinkle over the apples. Put the last 4 ingredients into a small bowl and work together until mixture is crumbly. Spread over the apples, pat smooth with the back of a spoon and bake 40 to 45 minutes at 350°. Apples should be tender and crust crisp and lightly browned.

Serve warm with cream, ice cream or whipped cream. Serves 6.

APPLE CUSTARD MERINGUE SQUARES

Mrs. Hubert Duttweiler

- |                                  |                          |
|----------------------------------|--------------------------|
| 1 c. butter <u>or</u> shortening | 2 T. cornstarch          |
| 2 c. flour (sifted)              | 3 egg yolks              |
| 2 T. sugar                       | 2 c. milk                |
| 1/8 tsp. salt                    | 1 tsp. vanilla           |
| 5 to 6 apples (pared - sliced)   | 3 egg whites             |
| 1 c. sugar                       | 1/2 tsp. cream of tartar |
| 1 tsp. cinnamon                  | 6 T. sugar               |
| 2 T. sugar                       |                          |

Cut the first 4 ingredients together. Place in a 9x9 inch pan. Add the sliced apples, sugar and cinnamon. Bake at 450° for 25 minutes.

Continued on next page.



## APPLE CUSTARD MERINGUE SQUARES (Continued).

Mix the 2 T. sugar and cornstarch. Blend in the egg yolks and milk. Cook in a heavy saucepan, stirring constantly until thick and smooth. Add vanilla and pour over the apples. Beat egg whites until foamy; add cream of tartar and beat until stiff. Add sugar gradually and pile over pudding. Bake at 400° for 8 to 10 minutes.

## APPLE DUMPLINGS

Elizabeth Conrad

1 c. sugar	Pinch of salt
1/2 c. butter <u>or</u> margarine	2 large apples (diced)
1 1/2 c. water	1/3 c. milk
1 heaping c. flour	1 tsp. vanilla
2 tsp. baking powder	

Bring the sugar, butter and water to a boil. Mix the remaining ingredients together well. Add just enough milk for a stiff dough.

Drop by T. in a baking pan. Cover with the syrup mixture and bake in a 350° oven for 30 to 45 minutes, depending on the cooking quality of the apples.

## APPLE GOODIE \*

Carolyn Beck

3 c. apples (peeled - sliced)	1/4 tsp. baking powder
1 scant c. sugar	1/3 c. butter (melted)
1 rounding T. flour	3/4 c. oatmeal
Pinch of salt	3/4 c. flour
Cinnamon	3/4 c. brown sugar

Mix the apples, sugar, flour and salt. Put into an 8x8x2 inch pan and sprinkle with cinnamon. Mix the baking powder, melted butter, oatmeal, flour and brown sugar. Pat over the top of the apple mixture.

Bake in a 350° oven for 30 to 40 minutes. Serve warm or cold with whipped cream or ice cream topping or just plain milk.

The real problem of your leisure is how to keep other people from using it.

## APPLE MACARON \*

Marilyn Allender

3 c. apples (thinly sliced -- peeled)	1 egg
1/2 c. sugar	1/2 c. flour
1/2 tsp. cinnamon	1/2 tsp. baking powder
1 T. butter	1/4 tsp. salt
1/2 c. sugar	

Place the peeled, sliced apples into a well buttered 8 inch pie plate. Mix together sugar and cinnamon and sprinkle over the fruit. Cream together butter, sugar and egg. Sift together the dry ingredients and mix with sugar mixture. Spoon over the top of the fruit evenly. Bake at 375° for 30 minutes. Best served warm, with cream if desired.

## APPLE TORTE

Ruby Haynie

3/4 c. sugar	1 tsp. vanilla
1/3 c. flour	1 1/2 c. apples (peeled -- diced)
1 tsp. baking powder	Nuts
1 egg (well beaten)	

Sift the dry ingredients together and add to eggs and vanilla. Mix well. Add the apples and nuts. Place in a buttered 9 inch pie pan and bake at 350° for 30 minutes. Serve with whipped cream.

## DANISH APPLE GOODIE

Miriam Wilson

3 to 5 c. apples (sliced thin)	1/4 tsp. soda
1 c. sugar	1/4 tsp. baking powder
1 T. flour	1 c. oatmeal
1/4 tsp. cinnamon	1 c. brown sugar
Dash of salt	1/2 c. butter <u>or</u> margarine
3/4 c. flour	

Mix the apples, sugar, flour, cinnamon and salt until the apple slices are well coated. Place in a greased baking dish.

Mix remaining ingredients for topping with a pastry blender as for pie crust. Sprinkle the crumbs over the top of the apples and bake until the apples are "fork tender" at 350°. Serves 6.

There is nothing wrong with the younger generation that twenty years won't cure.



E-Z APPLE DUMPLINGS

Eileen Wickham

1 1/2 c. sugar	2 c. flour
1 T. cornstarch	2 T. sugar
1/4 tsp. salt	1/4 tsp. salt
2 c. water	3 tsp. baking powder
1 tsp. vanilla	4 T. shortening
4 c. apples (finely chopped)	3/4 c. milk

Boil the sugar, cornstarch, salt, vanilla and water. Pour into a 9x13 inch pan. Sift the dry ingredients and blend in the shortening. Add the milk, using more if needed to make a soft dough. Add the chopped apples and drop into the hot syrup. Dot with butter, sugar and cinnamon if desired. Bake in a 350° oven for 1 hour.

MOLASSES TAFFY APPLES

Frances Taft

3/4 c. mild Karo molasses	6 T. lemon juice (frozen concentrate)
3/4 c. sugar	8 large apples
3/4 c. water	Whipped cream <u>or</u> Dream Whip
1/2 tsp. cinnamon	

In a 10 inch skillet combine molasses, sugar, water, cinnamon and lemon juice. Bring to a boil. Pare and core the apples. Add to Karo mixture. Cover and simmer 15 minutes. Uncover, and simmer slowly 30 minutes longer. Spoon syrup over the apples frequently. Cool in syrup and serve with whipped cream or Dream Whip. Very good.

BANANA SPLIT DESSERT

Ellen Bankston

2 c. graham cracker crumbs	2 (No. 1 1/2) cans chunk pineapple
1 stick margarine (melted)	2 pkgs. Cool Whip <u>or</u> any whipped topping
3 eggs	1 c. nuts (chopped) <u>and</u> cherries
2 sticks margarine	
1 lb. confectioners' sugar	
3 to 4 bananas	

Mix together the graham cracker crumbs and 1 stick of the margarine (melted). Press into an 8x13x2 inch pan.

Beat the 3 eggs, 2 sticks margarine and confectioners' sugar for 15 minutes with electric mixer. Pour over the crust. Slice bananas over the second mixture and add the well drained pineapple chunks. Pour whipped topping over the fruit. Garnish with 1 c. chopped nuts and cherries, if desired.

The really happy man is the one who can enjoy the scenery when he has to take a detour!

BREAD PUDDING

Irene Krehbiel

2 c. milk	1/4 tsp. salt
1 T. butter <u>or</u> margarine	1/4 c. sugar
1 c. stale bread (cubed)	1/2 tsp. vanilla
1 egg (slightly beaten)	

Heat the milk and butter just to simmering. Add the bread and let stand about 5 minutes. Add the remaining ingredients and stir until the sugar is dissolved.

Pour mixture into greased baking dish (about 1 1/2 qt. size) and set in a larger pan of hot water. Bake at 375° for 1 hour or until the mixture is set. (A knife inserted in the center comes out clean.)

Can be served with cream, whipped topping, ice cream, or a favorite sauce. Serves 4 to 6.

RAISIN, DATE OR APRICOT BREAD PUDDING:

Add 1/2 c. whole or chopped raisins, or finely cut dates or cut up stewed dried apricots. (Increase sugar 1/3 c. for apricots.)

STRAWBERRY BREAD PUDDING:

Just before baking, fold 1/2 c. strawberry jam into the mixture.

BUTTERSCOTCH BREAD PUDDING:

Substitute 1/3 c. brown sugar for sugar in the recipe.

NEW ENGLAND BREAD PUDDING •

Marion Dennis

2 T. soft butter	1/4 tsp. salt
1/2 c. sugar	1 tsp. vanilla
2 eggs	2 slices bread (cubed)
2 c. milk	

Cream butter, sugar and eggs. Add milk, salt and vanilla. Place the cubed bread in a casserole. Pour the mixture over the bread and sprinkle with nutmeg. Set the casserole in a pan of hot water in the oven. Bake at 325° for about 1 hour. Test with a knife -- it is done if the knife comes out clean. Serves 4 to 5.

The secret of patience is doing something else in the meanwhile.



BUTTERSCOTCH PUDDING

1 c. brown sugar  
3 slices bread  
Butter  
2 c. milk

3 eggs  
1/8 tsp. salt  
1 tsp. vanilla

Place brown sugar in the top of a double boiler. Butter and cube the bread. Put on top of the sugar. Beat the eggs, milk, salt and vanilla. Pour over the bread. Do not stir.

Cook over low heat 1 hour and 10 minutes or until a knife comes out clean. Invert in shallow bowl. Serve with whipped cream.

BROWN SUGAR CUSTARD

Marlene Statler

3 eggs (beaten)  
1/2 c. brown sugar  
1 T. white sugar  
1/4 tsp. salt

2 c. milk (scalded)  
1/2 tsp. vanilla  
Pinch of nutmeg (optional)

Bake in a pan or custard cups set in water, for 30 to 40 minutes (or until the custard is set) at 350°.

CUSTARD

Edith Smith

4 eggs (slightly beaten)  
1/2 c. sugar  
1/4 tsp. salt

1/2 tsp. almond flavoring  
2 1/2 c. milk (scalded)

Mix the first 4 ingredients. Scald the milk and pour into mixture. Pour into custard cups, sprinkle with nutmeg and set the custard cups in hot water. Bake at 325° for 45 minutes.

RICE CUSTARD

2 c. milk  
1 c. rice (cooked)  
1 T. butter

1/3 c. sugar  
1/4 tsp. salt  
1/3 c. raisins or nuts or both  
2 eggs (beaten)

Heat the milk. Add the rice and butter. Add sugar, salt and raisins or nuts to eggs. Slowly stir in the hot milk mixture and bake at 350° for 1 hour or until set. Makes 4 servings.

## Variations:

For raisins or nuts substitute chopped dates or prunes. If baked in individual custard cups bake for about 1/2 hour.

Let us not pray for lighter burdens -- but for stronger backs.

Alice Larson

SWEDISH RICE PUDDING

1/2 c. rice  
2 c. water  
1 tsp. salt  
2 T. butter  
4 eggs

1 1/2 c. sugar  
1/2 tsp. salt  
2 tsp. vanilla  
1 qt. milk  
1/4 c. coconut

Cook the rice in water with salt in a double boiler until the water is absorbed. Remove from heat and allow to cool a little, adding butter at this time. Beat the eggs, add sugar, salt, vanilla, rice and milk. Pour into buttered 7x12 inch baking dish. Sprinkle coconut on top and bake in a slow oven (300 to 325°) for 1 1/2 to 1 3/4 hours.

CHEESE CAKE

Vera E. Wilson

1 pt. whipping cream  
1 pkg. lemon Jello  
1 c. hot water

1 large pkg. cream cheese  
1/2 c. sugar  
2 tsp. vanilla

## BASE MIXTURE:

1 T. powdered sugar  
30 graham crackers (crushed)

1/4 lb. butter or margarine

Mix together and save a few crumbs for the top.

Whip the cream stiff. Add the cooled Jello to whipped cream and beat. Cream together cheese and sugar. Add to Jello mixture and beat. Add vanilla and beat again.

Oil a 2 piece angel cake pan. Line the bottom with base mixture. Add the cheese mixture and sprinkle top with remaining crumbs. Refrigerate 24 hours.

CHERRY CRISP DESSERT

Grace Williams

3/4 c. butter or oleo  
1 c. bran flakes  
1 c. raw oatmeal  
2 c. all purpose flour  
1 c. brown sugar  
1 tsp. baking soda  
1 tsp. vanilla

2 1/2 c. pie cherries  
(seeded)  
2 1/2 c. crushed pineapple  
and juice  
1 1/2 c. sugar  
1/3 c. Minute Tapioca  
Whipped cream

Continued on next page.



## CHERRY CRISP DESSERT (Continued).

Mix butter or oleo, bran flakes, oatmeal, flour, brown sugar, soda and vanilla. Put most of this mixture on the bottom of a 9x13 inch pan. Cook the cherries, pineapple, juice, sugar and Minute Tapioca until thick. Pour over the crumb crust, add the remaining crumbs for topping and bake at 375° for 30 minutes.

Cut into squares and serve with whipped cream.

CHERRY DESSERT

Cecile B. Ferrell

1 can cherry pie filling	1 1/2 c. coconut
1 (8 oz.) can crushed pineapple (including juice)	1/2 lb. oleo (melted)
1 pkg. white or yellow cake mix (regular size)	1/2 c. nuts

Layer first 2 items in a 7x11 inch pan. Sprinkle the dry cake mix over the fruit. Add 1 1/2 c. coconut, drizzle the melted oleo over the top and sprinkle last with the nuts. Bake 40 to 45 minutes in a 350° oven.

CHERRY PUDDING

Mrs. Landon C. Larsh

1 c. flour	1/2 tsp. salt
1 c. sugar	2/3 c. milk
2 tsp. baking powder	2 T. butter (melted)

Mix and pour into greased and floured pan. Pour 1 (No. 2) can of cherry pie filling and 1 c. sugar over the top.

Bake in a 350° oven for 35 to 40 minutes. Use a 10 inch pan or a large pie pan.

CHERRY TARTS

Hilda Harshbarger

1 1/2 c. sugar	1 can cherry pie filling
2 sticks oleomargarine	1/2 c. sugar
4 eggs	1/2 tsp. almond flavoring
1 tsp. vanilla	Red coloring
2 c. flour	

Cream sugar and oleomargarine well. Add 1 egg at a time and beat well after each egg. Add flour and vanilla and beat. Spread on an 11x15x1 inch cookie sheet.

Continued on next page.

## CHERRY TARTS (Continued).

Mix the 1/2 c. sugar, almond flavoring, a few drops of red coloring with the pie filling. Mark the batter on the cookie sheet into squares, four wide and five long, making 20 squares.

Drop 20 spoonfuls of the pie filling on the batter putting one in the center of each square. Bake in a 350° oven for 45 minutes. Sprinkle with powdered sugar while still warm. Serve with a spoonful of whipped cream on top of each tart or serve without either, hot or cold. Serves 20.

CHOCOLATE BREAD PUDDING

Doris Strothman

2 (1 oz.) sq. unsweetened chocolate	3/4 c. sugar
3 c. milk	1/4 tsp. salt
4 c. soft bread crumbs	3 eggs (well beaten)

Combine chocolate and milk. Heat and stir until the chocolate melts. Add bread, sugar and salt. Slowly stir in the eggs. Pour into greased 10x6x2 inch baking dish. Set in a pan of hot water. Bake in a moderate (350°) oven about 50 minutes or until a knife inserted just off center comes out clean. Serve with Creamy Sauce.

CREAMY SAUCE: (1 1/3 c.)

1/4 c. sugar	1 egg (beaten)
Dash of salt	1 c. light cream
1 tsp. flour	1/2 tsp. vanilla

Combine sugar, salt and flour; stir in egg. Gradually stir in cream. Cook over medium low heat, stirring constantly until the mixture thickens and coats a spoon. Remove from heat; add vanilla. Serve over pudding.

CHOCOLATE BROWNIE WAFFLES

Helen Hills

1 1/2 c. shortening	1 1/4 c. cake flour (sifted)
1 c. sugar	1/2 tsp. cinnamon
2 sq. baking chocolate (melted)	1/2 c. milk
2 eggs	1 tsp. vanilla
1/2 tsp. salt	1/2 c. black walnuts (chopped)

Continued on next page.



## CHOCOLATE BROWNIE WAFFLES (Continued).

Cream the shortening and sugar. Add chocolate, eggs and beat well. Sift the dry ingredients together and add alternately with milk to which vanilla has been added. Stir in nuts. Bake in waffle iron. Serve with a slice of vanilla or coffee ice cream between two sections of waffle. Makes 6 waffles.

Two or three times the recipe may be mixed and kept in the refrigerator almost indefinitely. If the batter should stick to your iron, it will come off on the first regular waffle baked later. A teflon lined iron or one sprayed with Pam is helpful.

CHOCOLATE DESSERT

Virginia Van Tuyt

3 egg whites  
3/4 c. sugar  
1/2 tsp. vanilla

3/4 c. chocolate wafers  
(crushed)  
1/2 c. nuts (chopped)  
1 c. whipped cream (sweetened)

Beat the egg whites until stiff. Slowly add the sugar. Beat until stiff. Add vanilla and fold in the crushed wafers and nuts.

Bake at 325° for 35 minutes in a buttered pie tin. When cool, spread the sweetened whipped cream over the top and chill. Sprinkle more crushed wafers and nuts over the top. (Dream Whip may be substituted for the whipped cream.) Serves 5 or 6.

CHOCOLATE MARSHMALLOW DESSERT

Mary White

1 large pkg. marshmallows  
3/4 c. milk  
1 c. graham cracker crumbs (fine)

1 (8 oz.) almond Hershey bar  
1 pt. whipping cream or  
3 c. Cool Whip

Melt the marshmallows and milk in the top of a double boiler. Cool. Prepare the graham cracker crumbs and cover the bottom of an 8x8x2 inch or a 7x11x2 inch pan with half the crumbs. (You may use a 9x13 inch pan for a thinner dessert, as this is quite rich.)

Grate the almond Hershey bar using the blender or freeze the bar and grate on a grater. When the marshmallow mixture has cooled, until it is ropery, fold into the whipped cream or Cool Whip. Then fold in the grated chocolate bar. Pour over the crumbs and sprinkle remaining crumbs over the top. Chill at least 1 hour. May garnish with whipped cream, cherries or nuts.

No man ever injured his eyes by looking on the bright side of things.

COCONUT PUDDING

Mrs. Walter Enness

1 c. brown sugar  
1/4 c. water  
2 T. butter  
2 c. graham cracker crumbs

3/4 c. shredded coconut  
1/2 c. nuts (optional)  
1/2 tsp. vanilla extract

Bring sugar, butter and water to a boil and boil 5 minutes. Pour over the rest of the ingredients. Stir thoroughly. Pour in a buttered ring mold and pack. When cool turn on a plate.

Fill with filling: 1 c. cream (whipped). Add sliced bananas or other preferred raw fruits.

COTTAGE PUDDING

Alice S. Hunt

2 eggs  
Sour cream  
1 c. sugar  
1 1/2 c. flour  
1 small tsp. soda

1 c. sugar  
2 1/2 T. cornstarch  
1 1/2 or 2 c. boiling water  
1/4 tsp. nutmeg

Break 2 eggs in a cup and fill with sour cream. Put in a pan and add 1 c. sugar and 1 1/2 c. flour. Add 1 small tsp. soda dissolved in a little sour cream. Bake, test as for any cake; browned and firm to the touch. Serve hot or cold with pudding dip or cream. To make the dip pour boiling water over 1 c. of sugar and 2 1/2 T. cornstarch which have been mixed. Let boil until it tastes done. Flavor with 1/4 tsp. nutmeg and butter.

Serve hot. Flour may be used instead of cornstarch.

CURRIED FRUIT

Marie Carnahan

1 (No. 2 1/2) can peaches or  
apricots  
1 (No. 2 1/2) can pears  
1 (No. 211) can chunk pineapple

5 or more maraschino cherries  
1/4 c. butter or margarine  
1/2 c. brown sugar  
3 tsp. curry powder

Drain the fruit well and arrange in a large flat baking dish - except the cherries.

Mix together the butter or margarine, brown sugar and curry powder. Heat and spoon half this heated mixture over the fruit. Bake 30 minutes at 325°, then add the cherries and spoon the rest of the mixture over the fruit. Bake 30 minutes. Serve warm. Goes well with ham.

There is no cosmetic for beauty like happiness.



DATE PUDDING OR CAKE

1/2 c. shortening  
1 c. sugar  
1 egg  
1 c. dates (cut up)  
1 tsp. soda  
1 c. boiling water  
1 3/4 c. flour

Cream the shortening and sugar. Add egg and beat well. Combine the cut up dates, soda and boiling water. Add the date mixture alternately with the dry ingredients. Add vanilla.

Mix together brown sugar, chocolate chips and chopped nuts for a topping. Sprinkle over batter in a greased and floured 9x13 inch pan. Bake at 350° for 35 minutes.

FRESH PEACH DESSERT

4 c. small marshmallows  
2 T. orange juice  
1 T. lemon juice

1/2 tsp. salt  
1 T. cocoa  
1 tsp. vanilla  
1 c. brown sugar  
1/2 c. chocolate chips  
1/2 c. nuts (chopped)

2 c. vanilla Whip 'n Chill  
2 c. fresh peaches (in bite-sized pieces)

Heat the marshmallows and juices in the top of a double boiler until the marshmallows are melted. Prepare the Whip 'n Chill as directed on the pkg. Combine marshmallow mixture, Whip 'n Chill and peaches. Chill.

GRAHAM CRACKER AND COCONUT DESSERT

1 c. graham cracker crumbs  
1/2 c. coconut  
3 egg whites

1 c. sugar  
Dash of salt  
1 tsp. vanilla

Mix cracker crumbs and coconut. Beat egg whites until foamy. Gradually add sugar and salt to beaten egg whites. Add vanilla. Fold all together and pour into a well greased pie pan. Bake at 350° for 30 minutes. Serve with ice cream when cool. Serves 6.

HEATH BAR DESSERT

6 egg whites  
2 tsp. vanilla  
1/2 tsp. cream of tartar  
Dash of salt  
2 c. sugar

6 (3/4 oz.) Heath candy bars (crushed)  
Dash of salt  
2 c. cream (whipped)

Continued on next page.

Mrs. Dale Hazen

Mrs. Gertrude Padley

Mrs. Glen Whitmarsh

HEATH BAR DESSERT (Continued).

Beat the first 4 ingredients to soft peaks. Add very slowly the 2 c. sugar, beating until thick and dry. Make 2 circles on brown paper and place on cookie sheet. Spread meringue in the circles. Bake 1 hour at 275°. Leave in the oven at least 2 hours or over night.

Add the crushed Heath bars and salt to the whipped cream. Spread 1/3 of the whipped mixture on one meringue. Place the other on top. Spread top and sides with the rest of the whipped mixture. Must set at least 8 hours or overnight in the refrigerator.

HELEN'S MERINGUE DESSERT

4 egg whites  
Pinch of salt  
1 tsp. cream of tartar  
3/4 c. sugar  
1 c. cream (whipped)  
2 T. powdered sugar  
4 egg yolks

1/2 c. sugar  
Pinch of salt  
1 T. lemon juice  
2 T. orange juice  
1/2 tsp. lemon rind  
1/2 tsp. orange rind

Beat the egg whites, pinch of salt and cream of tartar until frothy. Slowly beat in the 3/4 c. sugar and beat until stiff and dry. Spread on brown paper on a cookie sheet. Bake at 300° for 1 hour. Cool.

Add the powdered sugar to the whipped cream and spread on the meringues. Refrigerate several hours or over night.

FILLING:

Cook until thickened in a double boiler the egg yolks, 1/2 c. sugar, pinch of salt, fruit juices and rind. Cool. When ready to serve spread over the top of the meringue and cut into squares.

LEMON BISQUE

1/2 lb. vanilla wafers (finely crushed)  
1 box lemon Jello  
1 3/4 c. hot water  
1/4 c. lemon juice

Mabel Tonkinson

Rind of 1 lemon (grated)  
1 c. sugar  
1 large can of evaporated milk (chill over night)

Continued on next page.



## LEMON BISQUE (Continued).

Dissolve the Jello in hot water, add lemon juice, rind and sugar. Cool in the refrigerator until thick.

Whip the chilled milk until it stand in points. Gradually add Jello mixture a little at a time, continue whipping. Put half the crushed wafers in the bottom of a pan. Pour in mixture and sprinkle remaining wafers on the top. Chill overnight. (Use an oblong 9x13x2 inch pan.) Serves 10 to 12.

LEMON FOUR LAYER DESSERT

## First Layer:

1 c. flour	1/2 c. nuts (chopped)
1/2 c. margarine	

## Second Layer:

1 (8 oz.) pkg. cream cheese	2 c. frozen whipped topping
1 c. powdered sugar	(thawed)

## Third Layer:

2 pkgs. instant lemon pudding	3 c. milk
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## Fourth Layer:

2 c. frozen topping (thawed)

Mix and press the first layer into a 9x13 inch pan. Bake at 375° for 15 minutes. Cool.

Blend second layer ingredients and spread over the first layer.

For third layer add pudding mix to milk. Beat until thick.

Spread over the second layer.

For fourth layer spread topping over third layer. Chill, then cut into squares to serve 12 to 15.

MARSHMALLOW CREAM

1/2 c. cold water  
1/2 c. hot water  
1 c. sugar  
1/4 tsp. salt  
1 env. Knox gelatin  
4 egg whites  
1 tsp. vanilla

Mrs. Florence Sunderlin

1 tsp. lemon extract  
1 1/2 sq. chocolate or 4 T.  
cocoa  
Nuts  
Maraschino cherries  
Red coloring

Continued on next page.

## MARSHMALLOW CREAM (Continued).

Soften the gelatin in cold water. Add hot water, sugar and salt. Stir until dissolved. Cool but do not chill. Add to stiffly beaten egg whites, a few spoonful at a time and beating constantly. Divide quickly into 3 parts.

To the first part add vanilla flavoring and color pink. To the second part add melted chocolate or cocoa; and the vanilla flavoring.

To the third part add lemon flavor. Mold in layers in a mold which has been rinsed in cold water; adding nuts to the pink part and cut up cherries to the white. Chill until firm.

Unmold and cut into slices. Serve with or without whipped cream or a custard sauce made with the egg yolks. Serves 8.

MERINGUE TORTE

Marge Ruble

6 egg whites  
2 tsp. vanilla  
1/2 tsp. cream of tartar  
Dash of salt  
2 c. sugar

6 (3/4 oz. size) Heath bars  
(chill - then crush)  
2 c. whipping cream  
Dash of salt

Have the egg whites at room temperature. Add vanilla, cream of tartar and salt. Beat to soft peaks. Slowly add sugar. Beat until very stiff peaks. Cover 2 cookie sheets with brown paper. Spread the meringue evenly on 2 sheets. Bake in a 275° oven 1 hour. Turn off the heat and let dry in the oven with the door closed, at least 2 hours.

Fold the crushed candy and salt into whipped cream. Spread 1/3 between layers and frost top and sides with remainder. Chill 8 hours or over night. You may sprinkle more crushed candy on top. This serves 16 and always brings compliments.

MINUTE COCONUT CREAM

Vera Wilson

1 qt. milk  
1/4 c. Minute Tapioca  
1/2 c. sugar  
3 T. shredded coconut  
1/8 tsp. salt

2 eggs (separated)  
1 tsp. vanilla  
4 T. sugar  
Sprinkling of coconut

Continued on next page.



## MINUTE COCONUT CREAM (Continued).

Heat the milk in a double boiler. Add the tapioca, 1/2 c. sugar, 3 T. coconut and salt. Cook for 15 minutes. Add the well beaten egg yolks. Remove from fire and add the vanilla.

Pour into casserole and cover with meringue made with the egg whites and 4 T. sugar. Sprinkle with coconut and bake 15 minutes at 350° or until browned on the top. Serves 8.

## ORANGE FLUFF

Edith Lampe

1 (6 oz.) pkg. orange Jello	1 pkg. orange tapioca pudding
4 c. water	1 pkg. vanilla tapioca pudding
1 pkg. Dream Whip	
1 can pineapple tidbits <u>or</u> 2 cans mandarin oranges	

Bring the Jello and water to a boil. Add both packages of tapioca pudding. Cook until slightly thick. Let cool, then add Dream Whip and pineapple or mandarin oranges.

## OREO COOKIE DESSERT

2 rows Oreo cookies	1/2 gallon butter brickle <u>or</u> vanilla ice cream
1/3 c. butter	

## TOPPING:

1/4 c. butter	1 sq. semi-sweet chocolate
2/3 c. sugar	Dash of salt
2/3 c. Carnation milk (small can)	

Crush the cookies and mix with the butter. Pat like a crust into a 9x13 inch pan. Set 1/2 gallon butter brickle or vanilla ice cream out for about 10 minutes and put it to cover the crumbs.

Combine topping ingredients and bring to a boil. Boil 3 minutes. Cool and pour over the ice cream. Freeze. Add nuts over the top if desired.

"You'd better believe it!" — Personal liberty is not license to do whatever you wish, but freedom to do what you ought.

## QUICK COOKIE DESSERT

Mabel Van Tuyt

1 pkg. strawberry Whip 'n Chill	1 pkg. Snowmound cookies (strawberry flavor)
1 pkg. Dream Whip	

Whip the Whip 'n Chill. Let stand in the refrigerator while preparing the Dream Whip. Blend together. Add cookies which have been cut into bite sized pieces.

Variation: Use chocolate Whip 'n Chill and chocolate cookies. Serves 8 to 10.

## PARADISE PUDDING

1 pkg. lemon gelatin	1 can fruit cocktail (drained)
1 c. hot water	2 c. small marshmallows
1 c. fruit juices	2 T. sugar
2 c. cold boiled rice	1 c. heavy cream (whipped)
1/2 (No. 2) can sliced pineapple (chopped)	

Dissolve gelatin in hot water; add fruit juices. Chill until thick. Beat until stiff. Fold in the rice, fruit, marshmallows and sugar. Add whipped cream and chill in the refrigerator. Yields 10 servings.

## PINEAPPLE CAKE ROLL

Phyllis Monson

1 (1 lb. 4 oz.) can crushed pineapple	3/4 c. flour (sifted)
2/3 c. brown sugar	1 tsp. baking powder
4 eggs (separated)	1/2 tsp. salt
1/2 tsp. vanilla	

Drain the pineapple, reserve juice. Spread pineapple evenly in a 10x15 inch jelly roll pan. Sprinkle brown sugar on top. Beat egg yolks and vanilla until thick. Gradually beat in 1/4 c. of the sugar. Beat egg whites until stiff, gradually beat in remaining 1/2 c. sugar. Fold yellow mixture into white mixture. Fold sifted dry ingredients into batter about 2 T. at a time. Spread batter over pineapple gently and evenly. Bake at 375° for 20 minutes. Turn cake out onto towel sprinkled with powdered sugar. Cool 2 or 3 minutes, roll up as for jelly roll, starting with the narrow end. Wrap in a towel and cool.

## SAUCE:

2 T. sugar	Pineapple juice
1 1/2 T. cornstarch	2 T. lemon juice

Continued on next page.



## PINEAPPLE CAKE ROLL (Continued).

Mix the sugar and cornstarch. Stir in pineapple juice plus enough water to make 1 c. liquid. Cook, stirring, until thick and clear. Add lemon juice. Serve warm or cool, over the cake. May be topped with Cool Whip if desired.

## PINEAPPLE DESSERT

Peggy Hays

24 graham crackers 1 1/2 c. sugar  
1/2 c. butter 1 1/2 c. crushed pineapple

Crush the graham crackers. Put half in a greased 9x13 inch pan. Cream the butter and sugar. Add pineapple and put over crumbs in the dish. Put remaining crumbs on top and press down. Let stand several hours or over night in the refrigerator before serving. Cut into squares. Serve with whipped cream or ice cream.

## PLANTATION CREAM PUFFS

Mrs. Richard N. Skinner

1/2 c. soft margarine 1 1/3 c. milk  
1 c. boiling water 1/2 tsp. cinnamon (optional)  
1/4 tsp. salt 1 pkg. Dream Whip or 1 c.  
1 c. flour whipping cream  
4 eggs  
1 pkg. instant pudding (vanilla or lemon)

Melt the margarine in boiling water, add salt and flour. Be sure to keep boiling. Stir vigorously until a ball forms. Remove from the heat. Add the eggs 1 at a time, beating smooth after each addition. Place the batter on ungreased cookie sheet, making 10 to 12 mounds. Bake at 400° for 45 minutes. Remove from the oven and cool. Split.

## FILLING:

Whip cream until very thick. Add cinnamon. Combine pudding mix and milk. Beat 1 minute. Fold in cream. Fill the puffs. Sprinkle with powdered sugar. Nuts may be added if desired.

Of all the things you wear — your expression is the most important.

## CHRISTMAS PLUM PUDDING

Edna Michener

2 env. strawberry Jello 2 tsp. citron (cut into small pieces)  
1 c. prunes (cooked - cut up) 1/4 tsp. cinnamon  
1 c. raisins (uncooked) 1/2 c. nuts  
1/2 c. Grape Nuts cereal

Dissolve the Jello as the package directs. Add the other ingredients when the Jello begins to congeal. Pour into an oblong pan and let set. Cut into squares and serve with whipped cream.

## PLUM PUDDING

Eunice Rockwell

1 c. ground suet 3/4 c. flour  
1/2 c. milk 1 tsp. salt  
1 c. plus 2 T. brown sugar 1/2 tsp. nutmeg  
2 eggs 1/2 tsp. cinnamon  
1 c. seedless raisins 1/4 tsp. mace  
1 1/2 c. currants 1 c. bread crumbs  
2/3 c. orange and lemon peel (mixed 1/2 c. butter  
candied ones) 1 c. sugar  
1/3 c. sliced citron 1/4 c. sweet condensed Eagle  
1/2 c. nuts (chopped) Brand milk  
1/4 c. flour 1/4 c. water  
1 tsp. vanilla

Mix the ground suet, brown sugar and milk. Add the well beaten eggs. Mix the raisins, currants, candied orange and lemon peel, sliced citron, chopped nuts and 1/4 c. flour. Sift 3/4 c. flour, salt, nutmeg, cinnamon, mace and add the bread crumbs. Mix all ingredients together and pour into 3 greased No. 303 cans. Fill each about 3/4 full. Cover with foil top. Put 2 c. water in a pressure cooker, add rack, place cans on rack. Put cover on cooker and steam for 15 minutes on low heat. Then place on weight and cook 40 minutes at 5 lbs. pressure. Allow pressure to go down gradually. Cool and wrap the pudding in foil. Steam before serving and cover with sauce made with 1/2 c. butter, 1 c. sugar, Eagle Brand milk, water and vanilla. Mix these ingredients and bring to a boil. Stir until thick. Serves 12.

Keep on your toes and you won't run down at the heels.



PUMPKIN ICE CREAM DESSERT

Cecile B. Ferrell

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 1/2 c. (or more) vanilla wafers | 1 tsp. vanilla       |
| or graham cracker crumbs          | 1/2 tsp. salt        |
| 6 T. butter (melted)              | 1 tsp. cinnamon      |
| 1T. sugar                         | 1/4 tsp. ginger      |
| 1/2 gallon vanilla ice cream      | 1/4 tsp. nutmeg      |
| 1 c. canned pumpkin               | 1/2 c. whipped cream |
| 1 1/2 c. sugar                    |                      |

Mix the vanilla wafer crumbs or graham cracker crumbs, sugar and melted butter. Press into a 9x13 inch pan. Cover the first mixture with the vanilla ice cream (softened slightly).

Mix the canned pumpkin, 1 1/2 c. sugar, the vanilla, salt, cinnamon, ginger, and nutmeg. Add the whipped cream and spread over the ice cream and freeze.

PUMPKIN PIE DESSERT SQUARES

Mrs. Dillon Graff

- |                         |                        |
|-------------------------|------------------------|
| 1 pkg. yellow cake mix  | 1/2 tsp. ginger        |
| 1 c. margarine (melted) | 1/2 tsp. cloves        |
| 3 eggs                  | 1 tsp. cinnamon        |
| 2/3 c. evaporated milk  | 1 (1 lb.) can pumpkin  |
| 2/3 c. sugar            | 1/4 c. sugar           |
| 1/2 tsp. salt           | 1 tsp. cinnamon        |
| 1/2 tsp. vanilla        | 1/4 c. oleo (crumbled) |

Reserve 1 c. of the cake mix to use in topping mix. Add the melted shortening and 1 egg to the remainder of the cake mix. Beat well. Grease the bottom of a 9x13 inch pan and press the mixture in.

Beat 2 eggs; add 2/3 c. evaporated milk, the sugar, salt, vanilla, ginger, cloves, cinnamon and pumpkin. Mix well and cover the layer of cake mix.

Mix the 1 c. cake mix, 1/4 c. sugar and 1 tsp. cinnamon with the crumbled oleo (not melted). Sprinkle on top and bake in a 350° oven for 45 to 50 minutes or until a knife inserted comes out clean. Serve with whipped cream.

Swallowing your pride occasionally will never give you indigestion!

PUMPKIN PIE SQUARES

Dorothy Wonderlich

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 c. flour (sifted)                | 1 tsp. salt             |
| 1/2 c. quick cooking rolled oats   | 1/2 tsp. ginger         |
| 1/2 c. brown sugar (firmly packed) | 1 tsp. cinnamon         |
| 1/2 c. butter                      | 1/4 tsp. cloves         |
| 2 c. pumpkin                       | 1/2 c. pecans (chopped) |
| 1 c. evaporated milk               | 1/2 c. brown sugar      |
| 3/4 c. sugar                       | 2 T. butter             |
| 2 eggs                             |                         |

Combine the flour, rolled oats, 1/2 c. brown sugar and 1/2 c. butter in a mixing bowl. Mix until crumbly. Press in a 9x13x2 inch pan. Bake at 350° for 15 minutes.

Combine pumpkin, milk, eggs, sugar, salt and spices in a mixing bowl. Beat well. Pour into crust and bake at 350° for 20 minutes.

Combine pecans, 1/2 c. brown sugar and 2 T. butter. Sprinkle over pumpkin filling and return to the oven to bake 15 to 20 minutes or until the filling is set. Cool in the pan and cut into 2 inch squares.

RAINBOW JELLO PUDDING

Mrs. James Green

- |                               |                                  |
|-------------------------------|----------------------------------|
| 2 pkgs. vanilla Whip 'n Chill | 1 1/2 c. liquid                  |
| 8 oz. sour cream              | 3 pkgs. Jello (different colors) |
| 1 tall can crushed pineapple  |                                  |

Set the Jello in separate pans. Cut into cubes when firm. Mix remaining ingredients and add Jello cubes. Serve with wafers or crackers. Serves 12.

RASPBERRY DESSERT

Mrs. Dwight Ridinger

- |                                     |                            |
|-------------------------------------|----------------------------|
| 2 (10 oz.) pkgs. frozen raspberries | 50 large marshmallows      |
| in syrup                            | 1 c. milk                  |
| 1 1/4 c. water                      | 2 pkgs. dessert topping    |
| 1/2 c. sugar                        | 1 c. graham cracker crumbs |
| 2 tsp. lemon juice                  | 1/4 c. nuts (chopped)      |
| 1/4 c. cornstarch                   | 1/4 c. butter (melted)     |

Heat the raspberries with 1 c. water, sugar and lemon juice. Dissolve cornstarch in 1/4 c. water, stir into raspberries. Cook until thick and clear. Cool.

Continued on next page.



## RASPBERRY DESSERT (Continued).

Melt the marshmallows in milk over boiling water and cool. Whip dessert topping. Fold into marshmallow mixture. Mix the graham cracker crumbs, nuts and butter. Press into a 9x13x2 1/2 inch pan. Spread with marshmallow mixture. Cover with raspberry mixture and refrigerate until firm or overnight. Serves 15 to 18.

RHUBARB DESSERT

Alice Shellabarger

5 c. rhubarb (diced) 1 pkg. yellow or white cake mix  
1 c. sugar  
1 pkg. cherry gelatin

Place the rhubarb in a 9x13 inch pan. Mix 1 c. sugar with 1 pkg. cherry gelatin and sprinkle on top of the rhubarb.

Prepare cake mix and spread on top of the rhubarb. Bake at 350° for 45 to 50 minutes. Serve with ice cream or whipped topping.

RHUBARB TORTE

Mrs. Hubert Duttweiler

1 c. flour 1 c. flour  
5 T. sugar 3/4 tsp. baking powder  
1/2 c. butter 1/2 tsp. salt  
2 eggs 2 c. rhubarb (cut up)  
1 1/2 c. sugar

Mix the first 3 ingredients as for pie crust. Press into a 9x13 inch baking pan and bake at 350° for 15 minutes.

Beat the eggs and sugar together until creamy. Add remaining ingredients and spread over the crust. Bake at 350° for 30 minutes. Serves 12 to 15. Serve with whipped cream or ice cream.

CHILLED STRAWBERRY CREME

Mrs. R. J. Gibson

2 c. vanilla wafer crumbs 1/8 tsp. salt  
1/2 c. butter 2 eggs  
1 c. powdered sugar 1 qt. strawberries (sliced)  
1 tsp. vanilla 1 c. whipping cream

Line a 7x11 inch baking dish with half the crumbs. Cream the butter and sugar. Add vanilla and salt. Beat until very light and fluffy. Add eggs 1 at a time. Spread mixture carefully over the crumbs in the dish. Arrange sliced berries over creamed mixture. Whip cream and spread over berries; do not sweeten cream. Sprinkle remaining crumbs over whipped cream and refrigerate, preferably over night.

Try to fix the mistakes -- not the blame!

MARGARET'S STRAWBERRY DESSERT

1/2 c. margarine 1 env. whipped topping  
1 c. flour (beaten)  
3/4 c. pecans 1 (6 oz.) pkg. strawberry  
1/4 c. brown sugar gelatin  
30 large marshmallows 2 c. boiling water  
2/3 c. milk 2 c. frozen strawberries

Mix the first 4 ingredients with a pastry blender. Pat into a 9x13 inch pan and bake for 15 minutes at 350°. Cool.

In a heavy pan heat the marshmallows and milk until dissolved. Cool, then add the beaten whipped topping and spread over the crust. Cool in the refrigerator.

Add the boiling water to the strawberry gelatin. Stir to dissolve, then add the frozen strawberries and mix. Cool. When slightly thickened, pour over the whipped topping layer. Can be made the day before. Serves 12 to 15.

WHIPPED STRAWBERRY DESSERT

1 c. flour 1 c. sugar  
1/2 c. butter 2 egg whites  
1/4 c. brown sugar 1 T. lemon juice  
1/2 c. pecans (chopped) 1 c. cream (whipped)  
1 (10 oz.) pkg. frozen strawberries

Mix the first 4 ingredients well. Pat into a 9x13 inch pan. Bake for 20 minutes at 325°. Remove from the pan and crumble.

Put the strawberries, sugar, egg whites and lemon juice in a mixing bowl. Whip with mixer until stiff. Fold in the whipped cream. Sprinkle 2/3 of the crumb mixture in the bottom of a 9x13 inch pan. Spoon on the whipped mixture. Sprinkle remaining crumbs over the top and refrigerate or freeze. Serves 12 to 15.

TAPIOCA DATE PUDDING

Bessie Anderson - Mrs. F. B. Mallams

1 c. pearl tapioca 1 c. nuts (chopped)  
5 c. cold water 1 c. white sugar  
1 c. dates (cut up) 1 c. brown sugar

Soak the tapioca and water over night. Next morning add the dates, nuts and sugar. Place in baking dish and bake in a pan of hot water in a moderate (350°) oven until red (about 1 hour).

Serves 8 to 10. Serve with whipped cream.

Continued on next page.



## TAPIOCA DATE PUDDING (Continued).

This recipe has been served for church dinners many times with the following variation:

Layer pudding with graham crackers and serve with whipped cream on top.

TORTE

Norene Rudat

8 egg whites (at room temperature) 1 tsp. vanilla  
1/2 tsp. cream of tartar 1 3/4 c. sugar  
1/2 tsp. salt

Preheat the oven to 500°. Beat the first 4 ingredients to stiff peaks. Add sugar 1 T. at a time, beating to very stiff meringue. Spread in a large cake pan. Put into the oven and turn off the heat. Leave the oven door closed for 8 hours. Serve with whipped cream or ice cream.

TORTONI SQUARES

Gladys Robb

1/3 c. toasted almonds (chopped) 1 tsp. almond extract  
3 T. margarine (melted) 3 pts. vanilla ice cream  
1 c. vanilla wafer crumbs (fine) (softened)  
1 (12 oz.) jar apricot jam

Combine the almonds, margarine, crumbs and extract. Mix well. Save 1/4 c. of this crumb mixture for the top. Sprinkle half the remaining crumbs on the bottom of an 8 inch square pan. Spoon half the ice cream over the crumb mixture. Drizzle with half the preserves and sprinkle with remaining half of crumb mixture. Repeat using the remaining ice cream and preserves. Sprinkle reserved 1/4 c. crumb mixture over the top. Store in the freezer until ready to serve. Cut into squares. Serves 9.

## RECIPE FOR CHARM

A dear old Quaker lady, distinguished for her youthful appearance, was asked what she used to preserve her charms. She replied sweetly: "I use for the lips, truth; for the voice, prayer; for the eyes, pity; for the hands, charity; for the figure, uprightness; and for the heart, love."

REFRIGERATOR DESSERT

Virginia Van Tuyl

Vanilla wafer crumbs  
1/2 c. butter or oleo  
1 1/2 c. powdered sugar  
2 eggs

1 qt. Cool Whip  
1 small pkg. frozen red  
raspberries  
1 c. nuts (chopped)

In the bottom of an 8x8 inch Pyrex cake pan place the crushed vanilla wafers. Use any amount you wish, but it is not necessary to have a thick layer.

Créam and beat together the butter, powdered sugar and eggs. Spread this mixture on top of the crumbs.

After the pkg. of raspberries has thawed, drain slightly and add to the quart of Cool Whip. Add nuts and place on top of the layer of butter-sugar and eggs. Place more crushed wafers on top of this layer.

Chill over night in the refrigerator. This dessert may also be frozen and served as a frozen dessert. Serves 8 or 9.

YUMMY DESSERT

Mrs. Kenneth Hite

1 c. flour  
1 c. coconut  
1/4 c. brown sugar  
1 small pkg. slivered almonds  
1 stick butter or margarine

1 pkg. vanilla or  
chocolate pudding  
1 1/2 c. milk  
1 small carton Cool Whip

Mix together the first 5 ingredients. Toast in a 350° oven for 20 minutes. Stir occasionally. Cool.

Cook the pudding mix with 1 1/2 c. milk. Cool and fold in Cool Whip. Put half the crumbs in the bottom of a pan, add the pudding and then the rest of the crumbs. Chill.

ICE CREAM FREEZE

Mrs. Robert Beatty

2 c. Rice Chex cereal  
1 c. flaked coconut  
2/3 c. brown sugar

1/3 c. soft margarine  
1/2 c. nuts (chopped)  
1/2 gal. strawberry ice cream

Crush the cereal and add remaining ingredients except ice cream. Mix thoroughly. Sprinkle 1/3 of this in a 9x13 inch pan. Soften the ice cream and beat smooth. Spoon over mixture in the pan and top with the remaining crumbled mixture. Freeze. Cut into 12 to 15 squares at serving time.

Tact is the ability to close your mouth before somebody else wants to.



FRENCH VANILLA ICE CREAM

Ruth Mallams

3 qts. whole milk	4 T. cornstarch
2 1/2 c. white sugar	3 pts. half and half
1/2 c. brown sugar	1/4 c. pure vanilla
5 eggs	1 to 2 c. milk (optional)

Heat the 3 qts. milk in a double boiler. Beat eggs, sugars, cornstarch and a little of the milk. Add to the hot milk and cook until it coats spoon, stirring occasionally. If it cooks too much and curdles it will freeze out. Cool. Add Half and Half.

Add the vanilla and enough more milk to fill the freezer can up to within 2 to 2 1/2 inches from the top. Freeze. This makes 1 1/2 gallon.

FROZEN DESSERT

Helen Rogers

2 qt. maple nut ice cream or any ice cream	1 can chocolate fudge topping
1 pkg. Oreo cookies (crushed)	1 carton Cool Whip
1/3 c. butter (melted)	

Combine the crushed cookies with the melted butter. Reserve 1/2 c. for topping. Press crumb mixture into a 9x13 inch baking pan. On this spread the softened ice cream. Spread the fudge topping over the ice cream and Cool Whip over all. Sprinkle crumbs on top and place in the freezing compartment for several hours before serving.

This keeps very well so may be made in advance of serving date.

FROZEN YUM-YUM OR FRENCH CREAM

Gladys Russell

2/3 c. butter or oleo	1/2 tsp. salt
2 c. powdered sugar	1 tsp. vanilla
3 egg yolks	1/2 c. nuts (chopped)
2 sq. melted chocolate	3 egg whites

Cream 2/3 c. butter and 2 c. powdered sugar until fluffy. Add 3 egg yolks (slightly beaten) and chocolate, salt, vanilla and nuts. Beat egg whites until peaky, but not dry. Fold into above. Butter a 9x13x2 inch pan. Cover bottom with graham cracker crumbs. Spread above mixture over crumbs and freeze.

Then cover with 1/2 gallon of any flavored ice cream. Sprinkle more crumbs over the top and freeze again. Use about 2 c. crumbs. Serves 18. May use vanilla wafer crumbs.

Everything comes to him who waits if he works while he waits.

VANILLA ICE CREAM \*

Mrs. C. A. Cottrell

1 c. sugar	2 c. milk
2 T. flour	1 T. vanilla
2 eggs or egg yolks	2 c. thin cream
1/4 tsp. salt	

Scald the milk. Combine sugar and flour. Pour hot milk over the dry ingredients. Beat eggs, pour a small amount of hot mixture over eggs. Return to double boiler and cook a few minutes. Cool. Add vanilla and cream.

Strained fresh or canned fruit (sweetened) may be added. Freeze until firm, then pack until used. This makes 2 qts. of ice cream. Double for 1 gallon size freezer. Triple for a 6 qt. freezer.

VANILLA ICE CREAM \*

Dorothy Galer - Pauline Barnum

## RICH RECIPE:

8 eggs	1 pt. whipping cream
3 c. sugar	1/2 pt. coffee cream
3 T. vanilla	3 qts. homogenized milk

## NOT SO RICH RECIPE:

6 eggs	1 qt. coffee cream
2 3/4 c. sugar	2 qts. milk
2 T. vanilla	

Beat the eggs with electric beater until light, fluffy and thick as whipped cream. Slowly add sugar and mix thoroughly. Add vanilla and whipping cream (do not whip). Pour into a 6 qt. freezer container. Add the rest of the cream and milk until the center dasher is covered. Place in freezer. Add ice and salt and freeze in the ordinary manner. Allow 20 to 25 minutes if electric freezer is used.

BUTTERNUT CRUNCH FOR SUNDAES

Ruth E. Dunn

1 c. bread crumbs (dried)	1/2 c. butter
1/2 c. nuts (chopped)	2 T. brown sugar

In a small skillet melt the butter over low heat. Blend in bread crumbs, nuts and sugar. Cook, stirring occasionally, until deep golden brown. Spread out on foil or baking sheet to cool.

Place in freezer container and store in the freezer. Serve over scoops of ice cream or in layers in parfait glasses. This also makes an excellent topping for sliced peaches, puddings or any use as a topping for banana salad.



FUDGE DIP FOR ICE CREAM

Marge McDowell

1 sq. semi-sweet chocolate      2/3 c. sugar  
 2 T. butter      1/2 c. Pet or Carnation milk

Melt the chocolate and butter together over very low heat. Then add the sugar and milk. Cook until thick. Serve hot or cold topping ice cream.

HOT FUDGE SAUCE

Bernice Hackett

2 c. sugar      1/4 c. butter  
 1 (13 oz.) can evaporated milk      1 T. vanilla  
 4 sq. unsweetened chocolate      1 tsp. salt

Bring the milk and sugar to a boil. Cook 1 minute, then remove from the heat. Add chocolate and beat until smooth. Add butter, vanilla and salt. Continue to beat until smooth.

FRUIT SLUSH

1 pkg. frozen strawberries      1 (3 oz.) can frozen lemon juice  
 3 bananas (sliced)  
 1 tall can pineapple tidbits      2 c. water  
 1 (3 oz.) can frozen orange juice      1 c. sugar

Combine all ingredients and freeze. Partly thaw to serve and serve in chilled sherbet cups.

ANGEL PIE CRUST \*

Mrs. Paul M. Hann

2 egg whites      1/2 c. nuts (pecans -- finely chopped)  
 1/8 tsp. salt      1/2 tsp. vanilla  
 1/8 tsp. cream of tartar  
 1/2 c. sugar

Beat egg whites until foamy. Add salt and cream of tartar. Add sugar 2 T. at a time, beating after each addition until blended. Continue beating until very stiff peaks will form. Fold in nuts and vanilla. Spoon into lightly greased 8 inch pan and make a nest-like shell, building up rim about 1/2 inch above the edge. Bake in a slow (300°) oven for 50 to 55 minutes. Cool. Fill with your favorite lemon or chocolate pie filling. Makes 6 to 8 servings.

## THE BIBLE GIVES:

Help for my soul; Holiness for my walk;  
 Happiness for my heart; Hope for my future.

OAT PIE SHELL

Elsie Schuerman

1/3 c. butter or margarine      1 1/4 c. quick cooking oatmeal  
 1/3 c. brown sugar (packed)

Melt the margarine in a preheated 350° oven. Add brown sugar and oats. Heat in the oven 10 minutes, stirring once or twice. Then with a spoon press onto the bottom and sides of a pan. Good with chiffon pies.

PIE CRUST

Mrs. Melvin Talbott

3 c. flour      1 c. plus 2 T. Crisco  
 1 tsp. salt      5 T. water  
 1 T. vinegar      1 T. sugar  
 1 egg      1 tsp. baking powder

Sift together all the dry ingredients. Add Crisco, then the egg, vinegar and water (mixed together). If the pastry is to be baked before filling, prick with a fork to keep it from puffing up. Bake at 450° until delicately browned (12 to 15 minutes).

ANGEL FOOD PIE

Louise Knedler

1 1/4 c. sugar      1 c. crushed pineapple (drained)  
 1/4 c. cornstarch      1 tsp. vanilla  
 1/4 tsp. salt      1 pie crust (10 inch - baked)  
 2 c. boiling water  
 2 egg whites (stiffly beaten)

Sift sugar, cornstarch and salt 3 times. Add boiling water and cook until thick. Immediately pour slowly over stiffly beaten egg whites, continue beating until well blended. Add the crushed pineapple and vanilla. Partially cool and pour into baked 10 inch pie crust. Chill. Top with a dollop of whipped cream to serve.

APPLE CREAM PIE

Marjorie Bailey

PIE CRUST:  
 1 1/2 c. flour      1/2 c. salad oil  
 2 tsp. sugar      2 T. milk  
 1 tsp. salt

Sift flour, sugar and salt into a 9 inch pie pan. Make a well in the center. In a cup mix the oil, milk and pour into the well. Mix until flour is well mixed in. Press into pie pan with a spoon to form crust.

Continued on next page.



## APPLE CREAM PIE (Continued).

## FILLING:

1 c. sugar	1 c. rich milk
1/4 c. flour	1 small can Carnation milk
2 eggs (beaten)	3 apples

Blend the sugar, flour and eggs in a bowl. Add all the milk and stir. Peel and shred the apples. Pour into the unbaked crust. Pour milk, egg mixture over apples and sprinkle with nutmeg. Bake at 375° until firm.

## BLUBERRY-APPLE PIE

Ruth Mallams

3 c. flour	1/4 c. water
1 c. vegetable shortening	1/4 c. cooking oil
1 1/2 tsp. salt	1/4 c. milk

Mix the first 3 ingredients. Mix the next 3 together and add all at once. Makes a ball of soft dough. This recipe makes 2 (9 inch) two crust pies.

1 c. frozen blueberries	1 c. sugar
4 to 5 large tart apples	3 T. cornstarch

For the pie fill the lower pie crust in the pan about 3/4 full of the sliced tart apples. Sprinkle the thawed blueberries over the top. Mix sugar and cornstarch and spoon over the top. Roll out the top crust and put on pie, sealing edges. Brush top crust with cream, milk or melted butter. Bake 1 hour at 375°.

## ENGLISH APPLE PIE

Margaret Remick

1 egg	1/4 tsp. cinnamon
3/4 c. sugar	1 c. apples (finely chopped)
1/2 c. flour	1/2 c. nuts (chopped)
1/2 tsp. salt	

Beat the egg until thick, then add sugar and beat longer. Mix flour, salt and cinnamon and add to the egg-sugar mixture. Sprinkle in finely chopped apples and chopped nuts. Bake at 325°. Serve with whipped cream, Cool Whip or ice cream on top. Cover the entire top.

Homemaking is love made visible!

## POLYNESIAN PIE (APPLE COCONUT PIE)

Mrs. C. A. Cottrell

4 c. cooking apples (pared - sliced)	1 egg (well beaten)
1/4 to 1/2 c. sugar	1/2 c. evaporated milk
1/3 tsp. cinnamon	2 c. flaked coconut
1 T. oleo	1/2 c. sugar
1 unbaked pastry shell (9 inch)	

Heat the oven to 425°. Combine apples, 1/4 to 1/2 c. sugar, depending on the tartness of the apples, and cinnamon. Pour into pastry shell and dot with oleo. Bake 25 minutes. Remove from the oven.

Reduce the oven temperature to 325°. Combine egg, milk, coconut and 1/2 c. sugar. Pour over the apples and bake about 40 minutes or until the apples are tender.

## BANANA SATIN CREAM PIE

2/3 c. sugar	1/2 T. butter
1/2 tsp. salt	1 tsp. vanilla
3 T. cornstarch	1 c. cream (whipped - sweetened - flavored)
3 T. flour	Nuts
2 c. milk	2 pie shells (8 inch - baked)
2 egg yolks	

Mix the sugar, salt, cornstarch and flour in the top of a double boiler. Stir in the milk and bring to a boil over low heat. Boil 3 minutes, stirring constantly. Remove from the heat and stir a little of the hot mixture into the slightly beaten egg yolks, then blend into hot mixture. Place over boiling water and cook 10 minutes, stirring occasionally.

Blend in butter. Beat until satin smooth. Cool thoroughly. Blend in vanilla. Fill the 2 (8 inch) baked pie shells half full with sliced bananas. Spread the filling over bananas. Spread whipped cream over filling and sprinkle nuts over whipped cream. Yields 2 (8 inch) pies.

Hard work is an accumulation of easy things you didn't do when you should have!



CHOCOLATE ICE BOX PIE

Miriam Messenger

10 graham crackers (crushed)	1/2 c. milk
2 tsp. butter	1 c. cream (whipped)
1 tsp. sugar	1/4 c. (or less) unsweetened
30 marshmallows	chocolate (grated)

Mix graham crackers, butter and sugar. Put in pie pan and chill or bake slightly.

Put marshmallows and milk in a double boiler. Heat to dissolve, then cool. Add cream and grated chocolate to marshmallow mixture. Pour into graham cracker crust and keep chilled.

GERMAN CHOCOLATE PIE

Meriel Watkins

CRUST:

1 c. graham cracker crumbs	3 T. powdered sugar
1/4 c. oleomargarine	1/4 tsp. gelatin

Combine and mix thoroughly. Press into a buttered 9 inch pie plate and chill at least 15 minutes.

FILLING:

1 pt. vanilla ice cream	1 pkg. instant chocolate
3/4 c. milk	pudding
	1 tsp. vanilla

Combine ice cream and milk. Mix until smooth, but no longer than necessary. Add pudding mix and vanilla. Beat just long enough to combine thoroughly. Pour into crust and chill several hours. Serve with whipped topping and decorate with chocolate curls. Yields 1 (9 inch) pie.

FRENCH SILK PIE

Mrs. Richard Caldwell

1 1/2 c. sugar	2 tsp. vanilla
1 c. butter or margarine	4 eggs
2 or 3 sq. chocolate (melted)	2 (8 inch) pie shells

Cream the sugar and butter or margarine together well. Add the melted chocolate squares and the vanilla. Mix well. Add 4 eggs 1 at a time, beating 2 minutes after each egg and 4 minutes after the last egg. Pour into 2 (8 inch) pie shells. Can use vanilla wafer or graham cracker pie shells. Chill 4 to 6 hours and top with whipped cream.

A friend is a gift you give yourself.

CLOUD-TOP CHERRY PIE

Miriam Heusel

1/2 c. sugar	1 (3 oz.) pkg. cream cheese
2 T. cornstarch	2 T. lemon juice
1 (No. 303) can red tart cherries	2/3 c. evaporated milk
1 tsp. lemon juice	1/4 c. sugar
A few drops red food coloring	1/2 tsp. almond extract
	1 (9 inch) pie crust (baked)

In a 2 qt. saucepan mix 1/2 c. sugar and 2 T. cornstarch. Drain the cherries, saving the juice. Add water to juice to make 1 c., stir gradually into sugar mixture. Stir over medium heat until mixture begins to boil. Boil and stir 1 minute. Take off heat and stir in cherries, 1 tsp. lemon juice and the red food coloring. Cool.

Spread in pastry crust. Mix until smooth the softened cream cheese and 2 T. lemon juice. Chill evaporated milk in an ice tray until almost frozen at the edges. Put ice cold milk, 1/4 c. sugar and the almond extract into cold small bowl. Using cold beaters whip with electric mixer at high speed or rotary beater until stiff. Beat in cream cheese mixture at medium speed. Spoon over the cherries and chill 3 hours. Top with toasted slivered almonds. Serves 6.

COCONUT CUSTARD PIE

Mrs. John Elgar

3 eggs	2 c. coconut
2 c. sugar	4 T. butter
3 c. milk	1 lemon rind (grated)
4 T. cornstarch or 8 T. flour	

Beat the eggs slightly, then add the other ingredients, saving the butter to dot on top. Pour into unbaked pie shell and bake 10 minutes at 450°; then lower to 350° until done. Makes 2 pies.

CUSTARD PIE

Mrs. Harry Green

4 whole eggs	1/4 tsp. nutmeg
1 c. sugar	2/3 qt. milk
1 tsp. vanilla	Pie shell (unbaked)

Beat eggs lightly; add sugar, vanilla and nutmeg. Heat milk until a skim forms. Pour over egg mixture and beat until foamy. Pour into unbaked crust and bake for 1 hour at 350°.

A good idea is to sprinkle flour lightly over the unbaked crust before mixture is poured in — this helps seal the crust and avoids bubbling.



VELVET CUSTARD PIE

Mrs. Edna Gillaspey

4 eggs  
1/2 c. sugar  
1/4 tsp. salt

2 1/2 c. milk  
1 tsp. vanilla  
Nutmeg

Beat the eggs lightly. Add sugar and salt. Scald the milk. Pour over egg mixture and add vanilla. Pour into an unbaked pie shell and sprinkle with nutmeg. Bake 5 minutes at 475°, then 10 minutes at 425° or until a knife comes out clean.

STRAWBERRY PIE

Beulah Shaw

## CRUST:

1 1/2 c. flour  
1 1/2 tsp. salt  
1 tsp. sugar

1/2 c. Wesson oil  
2 T. cold milk

Combine flour, salt and sugar. Mix the oil and milk together. Stir into the dry ingredients, pat into pie tin and bake.

## FILLING:

1 qt. strawberries  
1 1/3 c. sugar  
1/2 c. water  
1/4 c. cornstarch

1/2 tsp. salt  
1 T. lemon juice  
3/4 c. water

Slice the strawberries into pie shell. Bring the 1/2 c. water and sugar to a boil. Mix and add the cornstarch, salt, lemon juice and water. Cook until thick. When partially cooled pour over the strawberries. Serve with Cool Whip.

MILE-HIGH STRAWBERRY PIE

Beulah Hayes

1 (10 oz.) pkg. frozen strawberries  
2 egg whites  
1 c. sugar  
1/4 tsp. salt  
2 T. lemon juice

1 c. whipping cream (whipped)  
1 large pie shell (baked -- or 2 small ones)

Whip until very stiff the thawed strawberries, egg whites, sugar, salt and lemon juice. Fold into the whipped cream. Put into the baked pie shell or 2 smaller pie shells. Freeze over night. Leave in the freezer until ready to serve.

A hearty laugh is the best of sauces.

FRESH STRAWBERRY PIE

Vivian Battles

1 1/2 c. water  
3/4 c. sugar  
2 T. cornstarch

1 (3 oz.) box strawberry Jello  
1 (9 inch) baked pie shell  
Fresh strawberries

Fill the baked pie shell with fresh strawberries. Cook the first 3 ingredients for 3 minutes (until thick). Pour in 1 box of strawberry Jello. Stir to dissolve; then cool a little. Pour over berries and refrigerate until set. Top with whipped topping.

FRESH STRAWBERRY PIE

Alice Larson

1 (9 inch) baked pie shell  
4 c. strawberries  
1 c. sugar  
1/4 c. water

1 T. lemon juice  
3 T. cornstarch  
Whipped cream

Slice 2 c. of berries in half and spread on the bottom of the baked pie shell. Combine the other 2 c. berries with the remaining ingredients. Mash the berries and bring the mixture to a boil. Cook until thick and clear. Cool slightly and pour over fresh berries. Let set until cool. Place in the refrigerator to chill. Garnish with whipped cream. (From Martha Bohlson's cook book.)

GOOSEBERRY PIE

Vera Wilson

Piecrust for 2 crust (9 inch) pie  
3 c. gooseberries  
1 c. sugar  
1/4 c. water  
1/2 c. sugar  
2 T. flour

Dash of salt  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/8 tsp. nutmeg  
1 T. butter

Cook the gooseberries, 1 c. sugar and water together until the gooseberries are tender. Combine the 1/2 c. sugar, flour, salt and spices. Stir into berries and let cool. Line a 9 inch pie pan with pastry. Fill with fruit mixture and dot with butter. Place top crust on pie and bake for 10 minutes at 450°; then for 20 to 25 minutes at 350°. Cool before serving as this pie filling is not thick enough to cut while hot.

Feed your husband well -- and then ask for anything you wish.



LEMON CHIFFON PIE

Marie Carnahan

1 (8 inch) pastry shell (baked)	1/4 c. lemon juice
1 env. unflavored gelatin	(unstrained)
1/4 c. cold water	1 1/2 tsp. lemon rind (grated)
4 eggs	1/4 tsp. salt
1 c. sugar	1 c. whipping cream

Sprinkle gelatin over cold water to soften. Separate the eggs and beat yolks in the top of a double boiler with 1/2 c. sugar, lemon juice, lemon rind and salt. Cook over boiling water until thick (about 5 minutes), stirring constantly. Add the gelatin to mixture and stir until dissolved. Cool.

Beat egg whites until they form soft peaks. Add remaining 1/2 c. sugar gradually and continue beating until stiff peaks form. Mix gently into cooled lemon filling and pile 3/4 of the mixture into pie shell. Pile rest of the filling in the center of the pie to give a mounded effect. Chill in the refrigerator for about 3 hours or until firm. Spoon whipped cream on top and serve.

PECAN PIE

3 eggs (well beaten)	1 T. butter (melted)
1 c. light brown sugar	1 tsp. vanilla
1 c. dark syrup	1/4 lb. pecans
1 T. flour	Pie shell (unbaked)

Mix all the ingredients and pour into pie shell. Bake at 375° for about 45 to 50 minutes.

PUMPKIN PIE

Mrs. Melvin Talbott

2 eggs (slightly beaten)	1/8 tsp. cloves
1 (1 lb.) can pumpkin	1 2/3 c. evaporated milk
3/4 c. sugar	or light cream
1/2 tsp. salt	1 (9 inch) pie shell
1/2 tsp. cinnamon	(unbaked)
1/4 tsp. ginger	

Mix ingredients in the order given. Pour into pie shell and bake in a hot (425°) oven for 15 minutes. Reduce the temperature to 350° and continue baking for 45 minutes or until a knife inserted in the center of the pie filling comes out clean.

Thrift is essential to well ordered living.

RHUBARB CREAM PIE

Winifred B. Jaques

4 1/2 c. rhubarb (cut)	1 T. butter
2 1/2 c. sugar	Pinch of salt
4 T. flour	3 egg yolks
3 T. milk	3 egg whites

Put the rhubarb into your favorite unbaked pie crust. Mix the dry ingredients with milk, egg yolks and butter. Pour over the rhubarb. Bake in a 350° oven for 30 minutes, then finish baking at 375°. Use the egg whites for meringue.

SODA CRACKER PIE

Marjorie Dodd

3 egg whites	12 soda crackers
1/4 tsp. cream of tartar	1/2 c. nut meats
1 c. sugar	1/2 tsp. vanilla

Crush the soda crackers coarsely with fingers. Chop nut meats coarsely. Beat eggs slightly, add cream of tartar and beat again, until they hold peaks. Fold in sugar, vanilla, crackers and nuts. Pour into a well buttered 8 or 9 inch pie pan. Bake at 325° for 30 minutes. Serve topped with fruit and ice cream or whipped cream. This is quite rich so cut into small wedges.

TEXAS CHESS PIE

Ruby Haynie

4 eggs (well beaten)	1 tsp. lemon juice
1 3/4 c. sugar	1 T. flour
1 stick oleo (melted)	Milk enough to dissolve
3 tsp. yellow cornmeal	flour
3 tsp. vinegar	Unbaked pie crust

Add sugar to eggs and melted oleo. Mix yellow cornmeal and vinegar together and add. Then add the lemon juice. Add the 1 T. flour and milk mixture and pour into an unbaked pie crust and bake at 350° for 10 minutes. Then reduce heat to 300° and bake for about 30 minutes, until raised, light brown on top. This is especially good, I think.

Talk to a man about himself — and he will listen for hours.



VANILLA CREAM PIE

Mrs. Richard N. Skinner

1 (9 inch) pie shell (baked)  
 3/4 c. sugar  
 1/3 c. all purpose flour  
 1/4 tsp. salt  
 2 c. milk  
 3 egg yolks (slightly beaten)

3 T. butter  
 1 tsp. vanilla  
 3 egg whites  
 1/4 tsp. cream of tartar  
 6 T. sugar

In a 1 1/2 qt. saucepan combine sugar, flour and salt. Gradually add milk. Cook over medium heat, stirring constantly until thickened. Cook 2 additional minutes. Blend small amount of hot mixture into egg yolks. Return all to pan and cook 1 minute. Do not boil.

Remove from heat and add butter and vanilla. Cool to lukewarm. Stir occasionally. Pour into pie shell and cover the top with meringue. Cool on wire rack. May be chilled and topped with whipped cream instead of meringue.

To prepare meringue beat the 3 egg whites until frothy. Add cream of tartar and beat until soft peaks form. Add sugar 1 T. at a time and continue beating until stiff peaks form. Mound onto pie filling making certain the meringue covers the filling completely and is sealed to the crust. Bake 5 to 10 minutes or until lightly browned.

VANILLA RAISIN PIE

Frances Caldwell

1 c. raisins  
 1/3 c. water  
 1/2 tsp. instant coffee  
 1/4 tsp. cinnamon  
 1 pkg. instant vanilla pudding

1 1/2 c. milk  
 1 pie shell (9 inch --  
 baked)  
 1/4 c. nuts

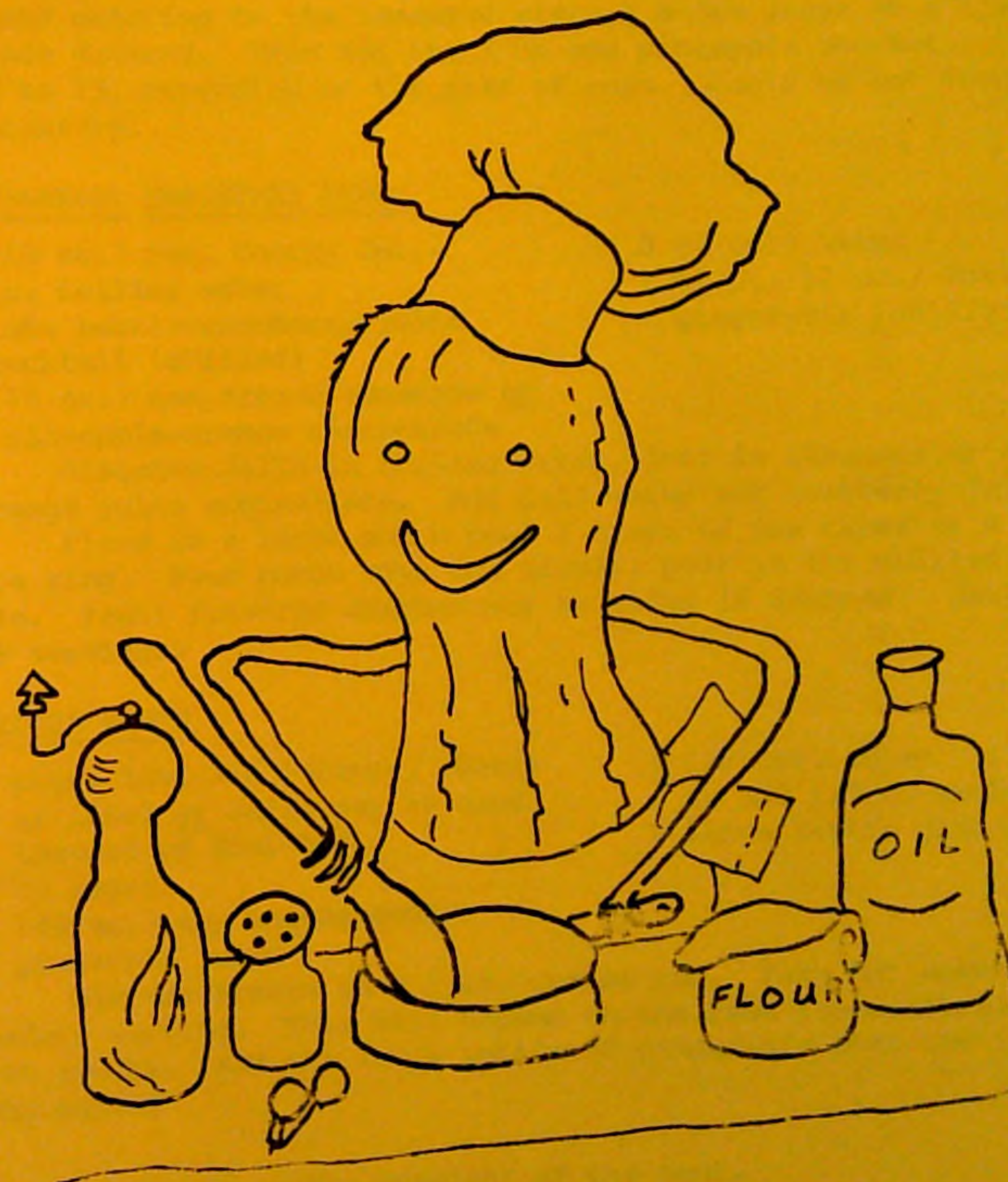
Simmer the raisins and water for 10 minutes. Add the instant coffee and cinnamon to the hot raisins and cool.

Beat the vanilla pudding mix with the milk for 30 seconds. Stir in raisins mixture. Pour into pie shell and sprinkle with nuts.

They think too little who talk too much!

.....

THIS  
 AND THAT





## THIS AND THAT

BLUE PUNCH

Jim Zabel's Cookbook

1 gal. water  
 1/2 c. sugar  
 11 (6 oz.) cans frozen lemonade

11 (12 oz.) bottles 7 Up  
 1/2 gal. pineapple sherbet  
 Blue and green food coloring

Mix water, sugar and frozen lemonade together. Combine a scant T. blue coloring and 1/4 T. green coloring. Add the combined coloring to the lemonade mixture a few drops at a time to shade desired. Then add the 7 Up and pineapple sherbet. Serves 50 to 75, depending on the size of cups. Could be cut down if necessary.

CRANBERRY CHRISTMAS PUNCH

1 (3 oz.) pkg. cherry Jello  
 1 c. boiling water  
 1 qt. bottle cranberry juice cocktail (chilled)  
 1 (6 oz.) can frozen lemonade or pineapple-orange concentrate

3 c. cold water  
 1 (1 pt. 12 oz.) bottle of ginger-ale (chilled)

Dissolve Jello in boiling water. Stir in lemonade or pineapple orange juice concentrate. Add cold water and cranberry juice.

Place in a large punch bowl 2 trays of ice cubes or a molded ice ring. Pour punch over ice slowly, pour in the chilled ginger-ale. Fruit flavored sherbet may be added if desired. Makes about 25 servings.

FROZEN PUNCH

2 pkgs. Kool-Aid (orange, cherry or lime) or Jello may be used instead of Kool-Aid  
 2 c. sugar  
 1 (46 oz.) can unsweetened pineapple juice

1 1/2 qts. water (I like to add 1/2 c. Realemon)  
 1 large bottle ginger-ale

Mix and freeze in a 3 lb. coffee can. Take out about 4 hours before serving. This will depend on the room temperature. Let it get slushy. Add the large bottle of ginger-ale over the slush and serve.

Faith is the eyesight of the soul.



GOLDEN PUNCH

Zellah Hazen

- 1 (46 oz.) can pineapple juice
- 3 pkgs. lemon Kool-Aid
- 1 small can frozen lemonade
- 1 small can frozen orange juice

- 4 c. sugar
- 5 qts. water and ice
- 1 qt. ginger-ale

Combine the first 6 ingredients. Add ginger-ale just before serving. Serves 50.

HOLIDAY PUNCH

Marylee Dickson

- 1 c. sugar
- 1 qt. cranberry juice
- 2 c. orange juice
- 1 c. pineapple juice

- 3/4 c. lemon juice
- 2 c. ginger-ale
- 1 qt. pineapple sherbet

Dissolve sugar in cranberry juice. Put into punch bowl. Add the remaining fruit juices and finish with small spoonful of sherbet floating on top. Serves 12.

PARTY PUNCH \*

Mrs. Orville W. Allender

- 1 large can pineapple juice
- 2 large cans frozen lemonade
- 1 pkg. lime Kool-Aid

- 1 c. sugar
- 3 qts. water
- 1 qt. ginger-ale

Dissolve sugar and Kool-Aid in water. Add pineapple juice and frozen lemonade. Just before serving, add ginger-ale and stir in gently. A quart of lime sherbet may be cut into small cubes and floated on top for added festiveness. Makes 6 qts. Serves 8 punch cups to a quart (serves 48).

PUNCH FOR WEDDING (for 100)

Church recipe

- 4 (46 oz.) cans pineapple juice
- 2 large cans frozen lemonade

- 2 qts. Canada Dry ginger-ale

Dilute lemonade according to the directions on the can. Add all the other ingredients as they come from the can. Serves 100.

The outlook may be dark -- but the uplook is glorious!

SHERBET PUNCH

Church recipe

- 1 qt. sherbet (lemon-lime is good)

- 1 qt. Canada Dry Ginger-ale

Cut the sherbet into small pieces and add the ginger-ale until blended. Serves 15. Any variety sherbet may be used.

SPARKLING PUNCH

Mrs. Dale Hazen

- 3 c. sugar
- 3 c. hot water
- 3/4 c. lemon juice

- 1 (46 oz.) can pineapple juice
- 3 pts. sparkling water

Combine sugar and hot water. Cover and let chill at least 2 hours. Add lemon and pineapple juices. Add the sparkling water at serving time. Yields 1 gal. - serves 30 to 40.

WEDDING PUNCH \*

Doris Vance

- 2 (12 oz.) cans frozen orange juice
- 1 (12 oz.) can frozen lemonade

- 1 (1 qt. 14 oz.) can apricot nectar
- 1 (1 pt. 14 oz.) bottle ginger-ale

Mix the orange juice and lemonade with water as directed on the can. Add the apricot nectar and chill.

Add ginger-ale just before serving. Will serve about 60. Multiply to make quantity desired.

ZELLAH'S PARTY PUNCH

Zellah Hazen

- 1 pkg. orange Kool-Aid
- 1 (6 oz.) can frozen orange juice and water
- 1 (6 oz.) can frozen lemonade and water
- 1 (6 oz.) can frozen pineapple juice and water

- 1 c. sugar (or sugar to taste)
- 2 qts. water
- 2 qts. ginger-ale
- 1 qt. soda water

Combine the first 6 ingredients. Add the chilled ginger-ale and soda water just before serving.

If the cake is bad -- what good is the frosting?



FRIENDSHIP TEA

Mrs. Edna Gillaspey

2 c. sugar  
 2/3 c. instant tea  
 1 (14 oz.) jar Tang (1 2/3 c.)  
 2 pkgs. lemonade mix (sugar added)

1 tsp. cinnamon  
 1 tsp. ground cloves

Mix together thoroughly. Makes 1 qt. Use 1 T. per cup of hot water.

PERCOLATOR CIDER

8 c. apple cider  
 4 c. cranberry juice  
 1 tsp. cloves

1/2 c. brown sugar  
 4 to 6 cinnamon sticks

Put the spices in the basket of a large percolator. Perk.

EASY GRAPE MARMALADE

Edna Close

4 c. grapes (rounded up -- not  
 mashed)

3 c. sugar

After the grapes have been measured, mix with the sugar and boil slowly for 20 minutes by the clock. Stir occasionally.

Put through the sieve and into the jars. Seal. Do not double this recipe. Makes 4 or 5 half pints. Tastes like fresh grapes.

GRAPE JELLY

3 c. grape juice (about 3 lbs. ripe  
 grapes)  
 6 c. sugar

3/4 c. water  
 1 box Sure-Jell

Wash, stem and thoroughly crush the grapes. Place in a jelly bag or cloth. Squeeze out juice. Measure juice into a large bowl. Stir in sugar. Bring water and Sure-Jell to a boil and boil for 1 minute, stirring constantly. Add to juice and stir 3 minutes. (Some sugar crystals may remain.) Ladle into 8 to 10 medium glasses. Cover tightly with lids. After 24 hours place in the refrigerator. If jelly will not be used within 3 weeks store in the freezer.

Note: If using Certo liquid pectin, decrease the juice to 2 1/2 c; the sugar to 4 3/4 c. and the water to 1/4 c. Substitute 1/2 bottle of Certo for Sure-Jell. Bring pectin and water just to a boil. Do not boil 1 minute before adding to fruit.

Culture is one thing and varnish another.

ORANGE MARMALADE

1 lb. apricots  
 1 (No. 2 1/2) can crushed pineapple  
 Juice of 2 oranges

Rind of 1 orange (grated)  
 4 c. sugar

Cook the apricots until tender in the pineapple juice. Add the remaining ingredients and cook 15 to 30 minutes to the desired consistency over low heat.

PEACH JAM

2 c. fully ripe peaches (about  
 1 1/2 lbs. whole peaches --  
 peeled - finely chopped)

4 c. sugar  
 3/4 c. water  
 1 box Sure-Jell

Stir the peaches and sugar together in a large bowl. If desired, add 1/8 tsp. ascorbic acid to the sugar to prevent the browning of the fruit.

Bring water and Sure-Jell to a boil and boil 1 minute, stirring constantly. Add to fruit and stir 3 minutes. Some sugar crystals may remain.

Pour into 6 medium glasses. Cover tightly with lids. After 24 hours place in the refrigerator. If the jam will not be used within 3 weeks, store in the freezer.

Note: If using Certo liquid pectin, increase sugar to 4 1/2 c. and add 2 T. lemon juice to the fruit. Reduce water to 2 T. and substitute 1/2 bottle Certo for Sure-Jell. Bring pectin and water just to boil - do not boil 1 minute before adding to fruit.

STRAWBERRY JAM

Elsie Schuerman

2 c. Crushed strawberries

4 c. sugar

Wash, stem and drain the berries. Crush with potato masher or in similar manner. In a gallon saucepan combine the crushed berries and sugar. Bring to a rolling boil and boil for 4 minutes only, stirring constantly or it will boil over. Remove from the fire and let stand 24 hours, stirring every time you are near it. The next day put into sterilized jars while cold and seal.

It thickens as you stir. It is best to cook in these quantities. May then be poured together to cool if you make several recipes.

Poise is the raising of the eyebrows instead of the roof.



TOMATO JAM

Marian Hemmings

3 c. tomatoes (cut)  
2 c. sugar

1 pkg. lemon Jello

Boil the tomatoes and sugar for 12 minutes. Add the lemon Jello and cool.

CANDIED DILL PICKLES

Mrs. Gertrude Padley

1 qt. dill pickles (sliced)  
3 c. sugar

2/3 c. vinegar

2 T. mixed pickling spice

Combine sugar, vinegar and spices in a saucepan. Bring to a boil and boil for 1 minute. Cool slightly. Drain the pickles discarding juice in which they were packed. Repack the pickle slices in jar. Strain out pickling spices and pour warm syrup over pickles. Store in the refrigerator 1 week before using.

KAREN'S LIME PICKLES

Mrs. Richard Caldwell

7 lbs. cucumbers (sliced)  
2 c. lime  
2 gal. cold water  
2 qts. vinegar  
9 c. sugar

2 1/2 tsp. salt

1 tsp. alum

2 tsp. celery seed

2 tsp. mixed spices

1 tsp. whole cloves

Soak the sliced cucumbers in the cold water with the lime for 24 hours. Rinse well and soak 3 hours in clear water.

Combine the remaining ingredients, cold, and pour over the pickles. Leave over night. Next morning simmer 35 minutes and seal. During the last few minutes of simmering add a few drops of green food coloring.

SWEET PICKLES

Peggy Hays

2 gallon stone jar  
8 qt. cucumbers  
Alum  
1/2 c. pickling salt  
4 c. vinegar

8 c. sugar

1 tsp. turmeric

1 T. celery seed

1 T. mixed pickling spice

Wash the cucumbers and put in jar. Cover with boiling water and let stand over night. Drain and cover with fresh boiling water for 5 more days. On the 7th day add 2 tsp. alum to each quart of boiling water. On the 8th day put on salt and boiling water. On the 9th day drain and slice. Put back in jar.

Continued on next page.

SWEET PICKLES (Continued).

Heat the vinegar, sugar and spices. Bring to a boil and cover the cucumbers. Reheat on 2 or more days. Can.

CARROT RELISH

Irene Krehbiel

2 heads cabbage  
8 large carrots  
8 green peppers  
12 medium onions  
1/2 c. salt

3 pts. vinegar

6 c. sugar

1 tsp. mustard seed

1 tsp. celery seed

Grind the cabbage, carrots, peppers and onions. Mix all and sprinkle with 1/2 c. salt. Let stand 2 hours. Drain water off and add syrup. Mix well and put into jars.

Syrup: Mix the vinegar, sugar, mustard seed and celery seed in a saucepan. Bring to a boil and cool.

CHILI SAUCE

Mrs. Roy Ollivier

12 medium size tomatoes (ripe)  
2 large bell peppers  
Hot pepper (to taste)  
1 large onion  
2 c. vinegar  
1 T. salt

2 c. brown sugar

1 tsp. allspice

1 tsp. nutmeg

1 tsp. cloves

1 tsp. ginger

Chop the vegetables. Add the other ingredients and bring to a boil, stirring frequently. Reduce heat and simmer 2 to 3 hours. If not thickening, depending on the amount of tomato juice, add 1/3 c. flour and cook slightly thick. Pour into sterile jars and seal.

CHRISTMAS RELISH

Viola Harshbarger

6 red peppers (chop or cut)  
6 green peppers (chop or cut)  
6 large onions (chopped fine)

2 T. salt

2 pts. vinegar

2 c. sugar

Cover the peppers and onions with boiling water and let stand 10 minutes. \*Repeat. Drain, then add the other ingredients and cook 15 minutes. Seal. \*OMISSION: Drain.

If at first you do succeed -- try something harder.



RIGATONI RELISH

Gladys Robb

1 pkg. Rigatoni  
1 c. green pepper (chopped)  
1/2 c. onion (chopped)  
1/2 c. pimiento  
1 1/2 c. vinegar

2 c. sugar  
1/2 c. Mazola oil  
1 tsp. salt  
1/2 tsp. pepper

Cook the rigatoni by directions on the package. Drain well. Heat the vinegar and sugar to dissolve. Add salt and pepper. Cool. Pour in oil very slowly, stirring constantly. Add the remaining ingredients and refrigerate over night. Very festive for a buffet type dinner.

BACON, TOMATO AND CHEESE SANDWICHES

Eva Wolfe

Toast (trim crusts)  
Mayonnaise  
Tomatoes (sliced)

Broiled bacon  
Pasterurized American cheese  
Lettuce

For each sandwich use 3 slices of toast spread with mayonnaise, with sliced tomato, lettuce and bacon as one filling; and a slice of cheese as the other filling. Cut each sandwich into four triangles, secure them with toothpicks and arrange points up on a salad plate.

BAR-B-Q SLOPPY JOES

Marilyn Young

2 lbs. ground beef  
Onion to taste  
Green pepper to taste  
Dash of garlic  
2 small cans Hunt's tomato sauce

1/2 c. chili sauce  
1/4 c. piccalilli  
2 T. brown sugar  
2 T. white sugar  
Salt, pepper and Accent to taste

Brown meat and onion. Add green pepper and garlic. Simmer. Add tomato sauce, chili sauce and sugar and cook about 1 hour. Add piccalilli and seasonings to suit taste. Serve on buns.

A cheerful friend is like a sunny day!

BEEF-CHEESE SANDWICH SPREAD

Mrs. Gilbert Lauer

2 to 3 oz. dried beef (or more)  
1/2 lb. Velveeta cheese

1 egg  
1/2 c. tomatoes or juice

Cut the dried beef and cheese into small pieces. Put in a double boiler or heavy pan over low heat. Beat the egg, add the tomato juice and add to the meat and cheese when the cheese begins to melt. Blend and cook until thick. If in heavy pan, stir constantly. Serve hot over toast or store in the refrigerator for cold sandwiches.

CORNED BEEF SANDWICHES

Beulah Shaw

1 can corned beef  
1/2 c. mayonnaise  
1/4 c. catsup

1 tsp. horseradish  
1 tsp. prepared mustard  
1 c. cheese (diced)

Mix all together. Put into buns, wrap in foil and warm in the oven. Serve hot.

CREOLE BURGERS

Lucille Marshall

1 lb. ground beef  
1/2 c. onion (chopped)  
1 T. flour

1 can chicken gumbo soup  
2 T. catsup  
2 T. prepared mustard

Brown the ground beef and onion in a skillet, stirring to separate meat into particles. When cooked stir in flour, soup, catsup and mustard. Simmer 5 minutes or until serving time. Spoon onto 6 to 8 buns and serve.

HAMBURGER AND TOAST

Mrs. Clark Burns

2 lbs. hamburger  
1 onion  
1 can mushroom soup

3 T. catsup  
1/4 tsp. salad mustard  
Toast

Brown the hamburger and onion. Drain off grease. Add the mushroom soup, catsup and mustard. Simmer for 5 minutes and serve on toast. Makes 5 servings.

Make haste slowly!



MUSHROOM BURGERS

1 1/2 lbs. ground beef  
3 slices bread (crumbled)  
1 egg  
1/2 tsp. salt

Mix and brown the meat, bread, egg, onion, salt and pepper. Add soup and 1 soup can of water. Turn into an 8x12x2 inch baking dish and bake at 325° for 1 hour. Serve on buns.

OPEN-FACED SANDWICHES

Bread  
Hot pork and beans

For each sandwich you will need 1 slice of very lightly toasted bread. Place 2 to 3 T. hot pork and beans on the bread, cover with 1 slice of cheese and top with crisp slices of bacon. Place under the broiler until the cheese is melted and bubbly.

PARTY SANDWICH SPREAD

1 (8 oz.) pkg. cream cheese  
3/4 c. English walnuts (finely chopped)  
3 T. pimiento (finely chopped)  
1 T. catsup  
3 eggs (hard cooked - finely chopped)

Mix the softened cream cheese with all ingredients. Have 20 slices of sandwich bread. Spread 1 slice with butter and the other with mayonnaise. Spread on the filling.

PIZZABURGERS

1 lb. hamburger  
3/4 c. tomato paste  
1/2 tsp. oregano  
Dash of garlic powder

Cook and drain hamburger. Mix with the other ingredients. Spread on bun half. Sprinkle with cheese and bake in a 425° oven for about 10 minutes or until the cheese melts.

Most footprints in the sands of time were made by work shoes.

Kay Lange

Pepper  
1 can mushroom soup  
(undiluted)

Mrs. Leroy Philpott

Cheese slices  
Crisp bacon slices

Mrs. Janis Roach

3/4 tsp. salt  
Dash of pepper  
1 tsp. lemon juice  
1/4 c. onion (finely chopped) or some onion salt

Gloria Gugeler

1 tsp. sugar  
4 hamburger buns (8 halves)  
American cheese (grated)

TOASTED CHICKEN SALAD SANDWICHES

Eva Wolfe

1/4 c. chicken broth  
3/4 c. mayonnaise  
2 1/2 c. chicken (diced)  
1 1/2 c. celery (diced)  
1/4 c. pecans (broken)

1/4 c. stuffed olives (sliced)  
1/4 tsp. salt  
Dash of pepper  
Sliced bread (crusts trimmed)  
Tomato wedges (peeled)

Gradually add broth to mayonnaise, blending well after each addition. Toss chicken, celery, pecans, olives, salt and pepper together. Add mayonnaise mixture, blending lightly. Toast the bread on 1 side.

For each sandwich spread untoasted side of 1 slice with chicken salad. Top with another slice of toast. Cut in half and garnish with tomato wedges.

CARAMEL CORN

2 c. brown sugar  
2 sticks oleo  
1/2 c. white corn syrup

1 tsp. salt  
1 tsp. soda  
6 to 7 qts. popped corn

Mix the sugar, oleo, syrup and salt. Boil for 5 minutes, stirring constantly. Remove from the stove, add soda. Mix with popped corn. Spread on 2 cookie sheets and bake at 200° for 1 hour. Stir every 15 minutes. Remove from the oven and store in tight containers.

CARAMEL CORN DRESSING

Mrs. Dale Garrels

1 c. sugar  
1 T. butter  
3 T. water

1/2 tsp. cream of tartar  
1 gal. popped corn  
1/2 tsp. soda

Cook sugar, butter, water, and cream of tartar until brown in spots. Stir until light brown all over. Add the soda and stir until foamy. Pour over popped corn. Be sure to remove from the fire as soon as it starts to brown as it is easy to get it too brown.

If you haven't got time to do a job right when will you have the time to do it over?



CHEESE LOG

Louise Peterson

- |  |  |
|--|--|
| 1 (8 oz.) jar cream cheese<br>(softened) | 1 pkg. (or less) dry onion<br>soup mix |
| 1 (5 oz.) jar Roka blue cheese<br>spread | 3 T. pickle relish                     |
|  | 1/2 c. pecans (finely chopped)         |

Blend the cheeses and onion soup and pickle relish. Shape as desired. Wrap in waxed paper and chill 3 or 4 hours. Remove paper and coat in pecans.

POPCORN BALLS

Mrs. Robert Burden

- |                    |                |
|--------------------|----------------|
| 6 qts. popped corn | 1 tsp. vinegar |
| 1 pt. sorghum      | 1/2 tsp. soda  |
| 1 pt. white sugar  | 1 tsp. vanilla |
| 2 T. butter        |                |

Cook the sorghum, sugar, butter and vinegar to soft ball stage. Remove and add vanilla and soda. Stir well. Pour over the popped corn. Make into balls or spread on a cookie sheet and cut into squares.

CHEESE DIP

Betty Stoner

- |                             |                       |
|-----------------------------|-----------------------|
| 1 (3 oz.) pkg. cream cheese | 2 T. catsup           |
| 2 tsp. cream                | 1 tsp. onion (grated) |
| 2 tsp. French dressing      | Dash of salt          |

Mix all the ingredients together with the mixer.

DEVILED HAM DIP

Mrs. Janis Roach

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 1 c. dairy sour cream         | 1 T. green onion <u>or</u> flakes |
| 1 (4 1/2 oz.) can deviled ham | A few grains of pepper            |
| 1 tsp. prepared mustard       | 1/4 tsp. sugar                    |
| 1/2 tsp. celery salt          |                                   |

Mix in the order of ingredients listed. Keep in the refrigerator until ready to use.

DILL WEED DIP

Betty Stoner

- |                 |                   |
|-----------------|-------------------|
| 1 c. sour cream | 1 T. onion flakes |
| 1 c. mayonnaise | 1 tsp. Beau Monde |
| 1 T. dill weed  |                   |

Mix all ingredients together with the mixer. This dip is good on baked potatoes as well as for snacks.

The best sauce for every dish is content.

MOCK SOUR CREAM DIP

Ruth Dunn

- |   |                     |
|---|---------------------|
| 1/4 c. water, milk <u>or</u> buttermilk | 1/4 tsp. salt       |
| 1 T. lemon juice                        | 1 c. cottage cheese |

Put the ingredients in a blender. Cover and run blender at high speed for about 10 seconds or until the dip is smooth. Makes 1 c.

VARIATION:

- |                   |                       |
|-------------------|-----------------------|
| 1/2 c. mayonnaise | 1/4 tsp. celery salt  |
| 2 T. chili mix    | 1 tsp. onion soup mix |
| 1 small onion     | 1 c. cheese cubes     |

For variation add the first 5 ingredients to the Mock Sour Cream Dip. Cover and blend until smooth. Add the cheese cubes a few at a time and blend. Makes 2 1/2 to 3 c.

When some people leave a job they leave no vacancy behind them to fill.

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## General Weights and Measures



### Standard Abbreviations

t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

### Guide to Weights and Measures

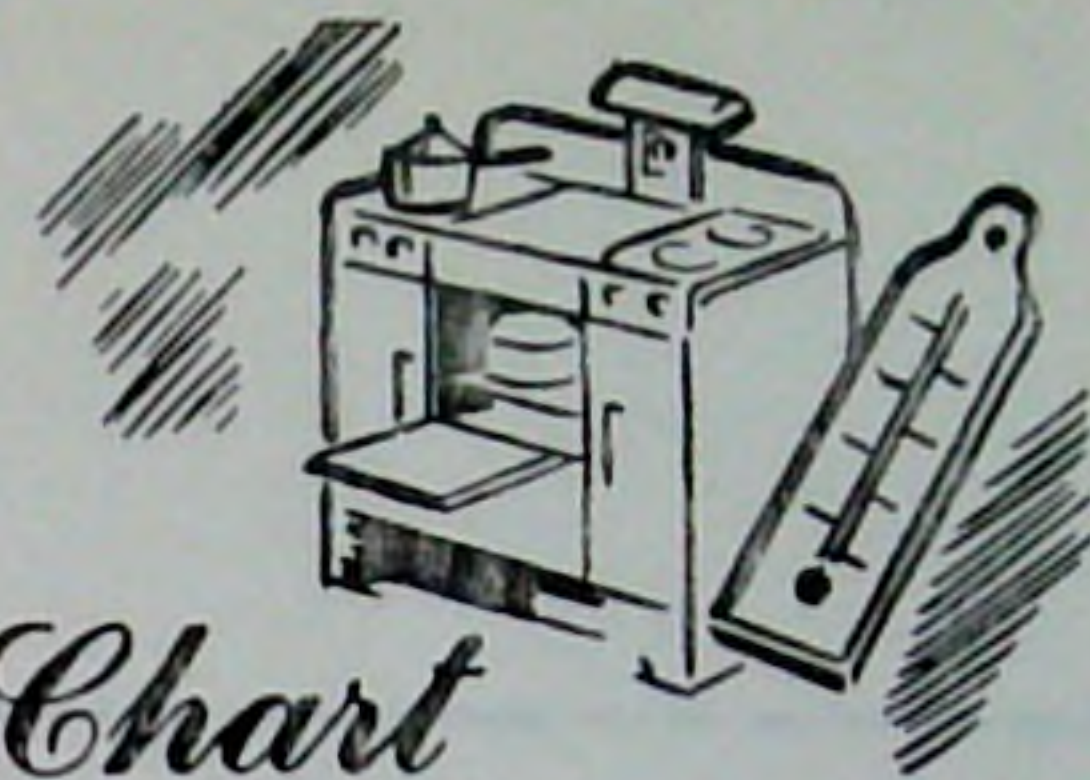
1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

### Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
$2\frac{1}{2}$ cups packed brown sugar=1 pound
$1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
$3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
$4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice



## General Oven Chart



### General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

#### Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

#### Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

#### Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolls and Ref. Cookies	350° to 400°F. 8 — 12 min.

#### Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

#### Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.



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